



Tolemia 2023



Young White Wine with Denomination of Origin Ribeiro

In the heart of the Ribeiro DO, a groundbreaking collaboration between the Adega Tolo do Xisto and young viticulturists Natividad Martínez and Martín Gil has given birth to Tolemia. This nascent project has produced its inaugural white wine, capturing the very essence of both innovation and tradition. Named after the Galician word for "madness," Tolemia boldly celebrates the wine heritage and innovative spirit, masterfully blending Treixadura and Albariño grape varieties from the vineyards of Arnoia.

Grown on privileged lands rich in granite and quartz, these grapes form the soul of Tolemia, a wine distinguished by its Atlantic freshness and silky texture. Comprising 80% Treixadura and 20% Albariño, the meticulous fermentation process with indigenous yeasts at controlled temperatures, followed by a three-month lees aging, culminates in a remarkable wine.

Tolemia 2023 transcends traditional notions of wine to become a sensory experience that invites us to explore, with each sip, the passion and "madness" characteristic of Ribeiro. With an exclusive production of 3,000 bottles in its first harvest, this wine stands as a hallmark of quality and an invitation to discover the soul of Ribeiro—a tribute to the land of its origin and to the vision of its creators.

Sensory Tasting:

- **Visual:** Straw yellow color with greenish reflections, bright.
- **Olfactory:** High aromatic intensity, exuding exquisite freshness and floral nuances. The aromatic palette includes apple, melon, stone fruits, and citrus, complemented by delicate notes of honey, freshly cut grass, sage, fennel, bay leaf, and mimosa flower.
- **Taste:** The palate is pleasantly surprised by a tasty and fresh entry, highlighting citrus flavors of lemon peel and mandarin, along with stone fruits. Subtle hints of menthol and fennel enrich its profile, followed by a pronounced minerality with saline notes and balanced acidity. An elegant wine full of nuances, with a memorable finish.

Technical Details:

- **Composition:** 80% Treixadura, 20% Albariño
- **Terroir:** Granite and quartz
- **Vinification:** Fermentation with wild yeasts, aged on lees for 3 months
- **Alcohol Content:** 12.50% vol.
- **Limited Production:** 3,000 bottles