



Bodegas Casal de Arman, S.L. belongs to Denomination Of Origen: "D.O. Ribeiro". Casal de Arman is sited in Avia Valley in the most ancient production place in Ribeiro.

Gonzalez Vazquez brothers belong to a long saga of vintners from Ribeiro.

They cultivate 17 hectares of vineyard where TREIXADURA is the main variety of grape, but with other local varieties like Godello, albariño, tarrantés, Loureira, lado... They work spectacularly with lees and wood, creating new brands complementing a range of wines of a very high level.

The main aim for Casal de Arman is the work in the vineyard, trying to respect the identity of each "terroir" and variety.

They continually experiment with new techniques of working but always keeping in common the same guarantees of quality.

The little rural hotel and the restaurant is located in a beautiful sightsee place open all year to offer wine-tourism ready to meet the best of Ribeiro.



Casal de Arman 2008

Varietal Breakdown: Treixadura (85%), Godello, albariño, Loureira y tarrantés.

13% Vol

Grape Origin: from the 17 owned for the winery.

Soils: Granitic Origen.

Orography: Terraces and smooth slopes.

Preparation: selection of grape in vineyard. Transport is made in small cases. Keep at low temperature the whole process from reception to wine. Before fermentation the wine is racked at least monthly trying to make a natural filtering process until bottling in June.

Taste notes: complex and structured wine. Grassy, notes of white flowers, peach, green apple. In mouth is fat and lingering.



Arman Barrica 2007

Varietal Breakdown: Treixadura 90%, albariño and Godello
13,5% vol

Grape Origin: Selection of grapes from vineyards more than 20 years old. Orientation south-east over Avia valley. Just some lines of vines chosen.

Soils: Granitic Origen and slate.

Orography: Terraces and smooth slopes.

Preparation: Maceration in press. Fermented in 500 l french oak barrels and rest with lees for 6 months. Four months in tanks before bottling.

Taste notes: Treixadura gives its all expression with notes of hay, forest, apple cream. It is a fleshy wine with a long end.

CONTACT DETAILS

Company: Casal de Arman, S.L.

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Casal De Arman S.L. belongs to the Association Ribeiros do Avia.

Ribeiros do Avia is an association of wine producers.

The idea came from a group of winemakers with an involvement in the sector of quality wines that come from detecting a few years ago and the need to create a quality image for the wines of Ribeiro. Casal de Arman, Coto de Gomariz, SanClodio, Viña Meín and Vilerma share a common philosophy:

- Local grape varieties adapted to the valley of Avia.
- Familiar Winery.
- Viniculture team that respects the soil and plant.
- Traditional and new technologies come together respecting the identity of the wines.

This has allowed them to produce very attractive wines, where, despite very similar processes of development, geographical location and close using the same grape varieties, are very different from each other and always surprising while gaining adherents and indifferent.

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