

RIBEIRAOS

Winery: Xorex Wine Club

Alcohol: 11,6%

Region: Ribeira Sacra, Taboada Tipo: Vino Tinto

Grape Variety: Mencía 70%

Garnacha Tintorera 20%

Palomino 10%

Winemaking Process:

Minimal intervention wine with 20% whole cluster fermentation to provide freshness. 2024 Vintage. Limited edition of 626 numbered bottles.

Vineyard:

Heroic viticulture in Ribeira Sacra, specifically in the Taboada region (Chantada). This is a singlevineyard wine from terraces with red slate soil.

Tasting Notes:

Medium-bodied with a vibrant, brilliant cherry color. This is a fresh wine with low alcohol content, showing good fruit weight, balanced acidity, and the characteristic minerality of its terroir.

Hasrvest:

RIBFIRAOS

Early harvest on September 13, 2024, yielding 750kg.

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We proudly present Ribeiraos de Xorex Wine Club, our 2024 vintage, a wine that embodies the essence and spirit of Ribeira Sacra.

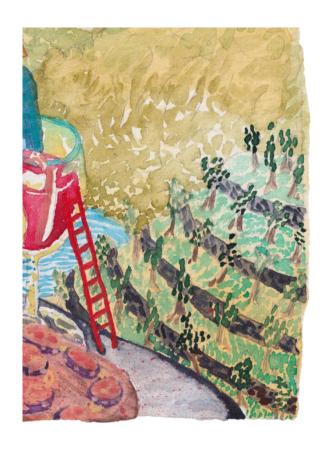
The name "Ribeiraos" is a tribute to the true heroes of this land: those who, generation after generation, have personally cultivated the heroic viticulture vineyards of Ribeira Sacra. It is the *Ribeiraos*, with their effort and dedication, who have preserved this unique winemaking legacy. Since Roman times, these steep terraces, carved into dizzying slopes, have been cultivated thanks to their tenacity and profound love for the land.

Each bottle of Ribeiraos de Xorex Wine 2024 is a tribute to their tireless work. It is a reflection of the history and passion that flow through every vine in this unique appellation. Get ready to discover a wine that tells the story of an ancient tradition, a taste that celebrates the persistence and beauty of a landscape forged by human hands.

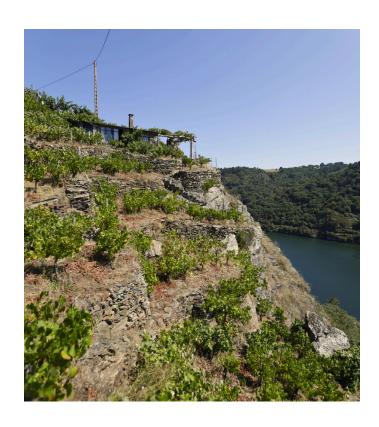


A Journey to Our Vineyard: The Heroic Terraces

Let's start with the most iconic image of our vineyard: the incredibly steep terraces. These are the red slate terraces that define the landscape of the Ribeira Sacra. Each wall is a testament to the "heroic" work of the "Ribeiraos," who have cultivated vines in these extreme conditions since Roman times. This red slate not only shapes the landscape but also adds a distinctive minerality to our wines.











Sun Exposure: Our Vineyard's Secret.

Take a close look at our bottle's label, and you'll see the sun positioned on it. This isn't by chance; it reflects the southwest orientation of our vineyards.

Thanks to this privileged location, the sun optimally bathes our vines throughout the day, especially during the afternoon hours. This prolonged sun exposure allows for greater grape ripening, resulting in increased aromatic complexity and an exceptional flavor profile. And as an additional gift from this orientation, every evening we witness unbeatable sunsets—a spectacle that's also part of the magic of Ribeira Sacra.









The Slate Table: Tradition and Pairing

Now, take a look at the image of the slate table, where tempting octopus and Padrón peppers rest. This isn't just any table; it's our table at the natural viewpoint located at the top of our vineyard. It's a place where your gaze gets lost in the breathtaking landscape of Ribeira Sacra.

The choice of "pulpo á feira" (Galician-style octopus) and Padrón peppers on our label is a nod to local tradition. Here in Galicia, it's the local custom to pair octopus with red wine, and our Ribeiraos wine pays homage to this deep-rooted custom. With this, we want to highlight our wine's versatility: while its structure and character make it perfect for accompanying meats, you'll also find that it pairs exceptionally well with fish, especially those with more flavor or prepared in traditional ways. It's a testament to a wine that adapts to the rich gastronomy of our Terroir.



XOREX HEROIC VITICULTURE





The River, the Bridge, and the Boat.

In our depiction of our unique landscape, the image of the river, the bridge, and the boat comes to life. The river you see is the Miño, specifically at Ponte de Mourulle, an area singularly known for its "sunken villages," submerged after the construction of the dam.

This panoramic view of the river is very characteristic of our vineyard; thanks to its height and orientation, it becomes a privileged observation point of the Miño. Upon its waters, a sailboat glides along. This boat belongs to a dear friend, and it was on it that we first experienced the incredible sensation of navigating the Miño. This element on the label is a tribute to that experience, to the deep connection we feel with this river landscape, and to the freedom it inspires. It represents the harmony between the legacy of the land and the beauty of its waters.



XOREX HEROIC VITICULTURE





Maya:
The Heart of
Xorex Wine Club

Among the details that tell the story of Ribeiraos, there's one particularly significant figure: Maya.

She is the fundamental pillar of this project, my partner, who has supported me unconditionally since day one. Her presence isn't just a symbol of love, but also of deep respect and affection for the vines. Maya brings a unique perspective and a vital energy that translates into every bottle. It's her passion and vision that infuse a special spirit into every corner of our vineyard, from the meticulous care of each plant to the long-term vision of what this wine represents. Maya's wisdom and love are an intrinsic part of the soul of Ribeiraos.



XOREX HEROIC VITICULTURE



Eli Levy The Vineyard's Soul: Sharing a Dream



And lastly, on the label, you'll see me, Eli Levy, with my signature hat. It's more than an accessory; it's a tradition of the "Ribeiraos," a symbol of respect for nature and hours of work under the sun.

My story with this place is one of love at first sight. I was captivated by the spectacular nature of Ribeira Sacra, its landscapes, and the profound history that emanates from every corner. From that moment, my greatest motivation has been to share this little piece of paradise with more people, through every visit and every drop of our wine. Ribeiraos and Xorex Wine Club is the materialization of that dream, an invitation to feel the essence of this distinctive region.



