

QDM Treixadura Bajo Velo



Jose Luis Mateo, of Quinta da Muradella in the tiny Galician appellation of Monterrei, has a reputation among the winemaking community in Europe as the “rock whisperer.” He has taken his commitment to elevating the terroir and winemaking of his homeland to what could accurately be called obsession. Working only with indigenous varieties in this little appellation just north of Portugal, he has single-handedly codified the soil composition, aspect, elevation and quality ceiling for every parcel he could find. His winery is the size of most tasting rooms – to call his wines “small production” is an understatement. But the wines he crafts are pure expressions of the stone and sunshine of Monterrei. Additionally, he has made a number of wines that are a nod to historic techniques, including this Treixadura, which ages under flor – (Bajo Velo translates to “under veil.”). Cerebral and thought-provoking, the wines are indeed a beautiful expression of Jose Luis himself, whose intellect and passion and connection to the land which he farms are unparalleled.

WHAT MAKES THIS WINE UNIQUE?: 100% estate grown, single vineyard Treixadura, vinified under flor for an extended period (2013 is the current release). A nod to historic techniques in the Monterrei region.

RATING HISTORY: 2016 94 WA; 2013 94 W&S; 92WA

GRAPE: 100% Treixadura, planted to clay at 460m (1510 ft) elevation in 2000.

PAIRING SUGGESTIONS: The waxy, lanolin-heavy nature of treixadura, combined with the flor aging, makes for a savory, rich, herbal wine. Pair with rich poultry dishes, particularly preparations with additional umami like mushrooms or soy.

VINIFICATION AND AGEING: Organic viticulture and winemaking. Fermented with ambient yeasts and aged in barrel under flor (Bajo Velo) for 18 months, with the entire time spent on the lees. Racked to stainless steel for additional aging (5 years). Current release is 2013. This is a vegan wine.

PRODUCTION: 333 cs (6pk)

LOCATION, SOIL, CLIMATE: The winery's vineyards are located towards the interior of Galicia, close to the Portuguese border. The vineyard that makes Bajo Velo is located in the lower part of the valley of Monterrei at 460 meters (1,500 ft.) elevation, within the northern district of Pazos de Monterrei on the west side of the Tamega River. The soils are clay. The climate is Atlantic with a Continental influence. Monterrei is one of the Galician appellations furthest from the Atlantic Ocean. This inland Continental setting brings a drier and warmer climate than western Galician regions. Here, there's an average 23 inches of yearly rainfall while closer to the water in Rias Baixas, the average is 93 inches.

TASTING NOTES Bright yellow-gold. On the nose, aromas of tarragon, beeswax, fennel and baked orchard fruit. On the palate, savory and dry, with baked fruit, dusty tannin, lambswool and herbal notes. Finishes long and persistent, with remarkable acidity and elegance given its power.

ALCOHOL CONTENT: 13%

UPC CODE: 8437019718220



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