



Winery:	ADEGA EIDOS
Wine Brand:	Eidos de Padriñán
Type:	White
Grape Variety:	100% albariña grape
Vintage:	2024
Vintage qualification:	Very good
Harvest date:	September 2024
Bottling date:	April 2025
Released:	May 2025
Apellation:	D.O. Rías Baixas
Sub-area:	O Salnés Valley
Origin:	Own vineyards and viticultors controlled vineyards.
Town:	Sanxenxo, Padriñán
Land:	Granitic
Orography:	Slopes, south orientation.
Climate:	Atlantic climate, protected from the north winds.
Vines age:	>20 years
Cultivation techniques:	Pergola
Production per Ha:	6000 kg / Ha
Harvest:	Selective by plots, in boxes of 16 kg. End of September, beginning of October.
Elaboration:	In the winery, we realize a second selection of grape. The grape is destemming, and then we do a the criomaceration process. Low temperature fermentation, cold, stabilization, filtering and bottling.
Maceration:	12 hours.
Bottles:	30.000 bottles of 0,75l.
Alcohol content:	13,5°

TASTING NOTE:

Eidos 2024 is greenish yellow and bright; with a saline, fruity and a floral mantle; his mouth it's round glyceric, it tastes like smells it, frank and with a bitterness and freshness that give it intensity.