

WINE CATALOG

*Casa de Outeiro winery
portfolio.*

Wines produced in
2020 and 2021.





SIX CENTURIES OF HISTORY

The first documentary references to the Casa de Outeiro date back to 1488 and are related to the Chan de Pena family, possibly descendants of some line of the Valcárcel and Quiroga families.

From then on, the House of Outeiro passed from father to son or daughter, sometimes to siblings, even to a grandson who, while still a child, became the new owner of nothing less than the House of Outeiro, Orbán, Fingoy, Neira de Rey. More recently, at the beginning of the 20th century, the family of the famous writer Ánxel Fole resided in the House, until 1915, when one of his half-sisters, Mercedes, became the universal heir.

The Casa de Outeiro then passed to his daughters, Mercedes and Cristina Maseda Fole. In 2019, Mercedes and Cristina's heirs sold the house and the plot to us.

The CSIC itself publishes on its website the genealogy of the House from the documentary collection.





OUR STORY

We are Noemí Álvarez and Juan L. Vázquez, we were born in 1986, we live in Quiroga, our village. We have always dreamed big and our humble origins have not prevented us from getting here and being able to tell you our own story.

Our project was born with the Maseda Fole family in 2019, when Mercedes, heiress of the Casa de Outeiro, gave us part of her history in those walls in exchange for a promise, to rebuild La Casa and its 6 centuries of history. This promise is our present and our future.



MAURICIO LORCA ENOLOGIST

Mauricio Lorca was born in Rivadavia, Mendoza, Argentina.

His father came to Argentina at a very young age and Mauricio wanted to return to Spain as a professional since he finished his studies.

He belongs to a generation of winemakers who seek to go beyond what is known, to be at the forefront and in permanent innovation and movement.

He has a recognized trajectory among the wineries he has worked with, such as Catena, Luigi Bosca Finca La Celia. Today he is winemaker and shareholder of Bodega Foster Lorca, a company created 20 years ago.

His wines are in the markets of Germany, Argentina, Australia, Bahrain, Brazil, Canada, China, Colombia, Denmark, Dubai, Spain, United States, Holland, Hungary, Mexico, Paraguay, Peru, Poland, Puerto Rico, United Kingdom, Czech Republic, Romania, Switzerland, Taiwan and Uruguay.



CHARACTERISTICS OF THE ZONE

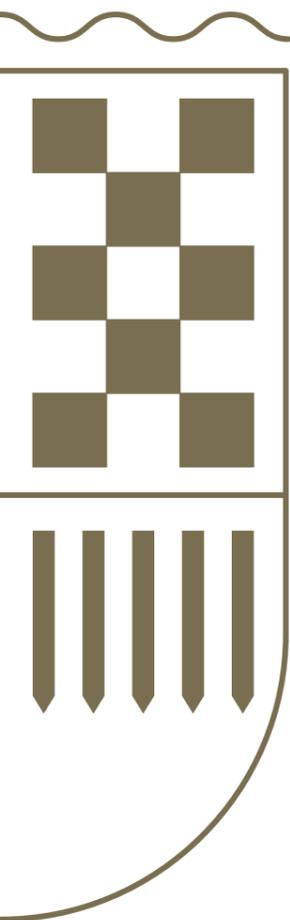
The Ribeira Sacra is known for its Heroic Viticulture since the slopes on which the vineyards are planted make the work very difficult, forcing them to be planted in terraces and at the same time there is little possibility of mechanization.

The influence of the rivers Sil and Miño generate an ideal microclimate for grape production. The winter and spring rains ensure sufficient water for the plants to grow harmoniously and sufficiently. Production is naturally balanced and normally low.

The stone-forming soils make the constitution completely different from any other producing area, as they have not been generated by erosion as in other regions, but have been formed by the same degradation of the slate stone. The pH of the soils are acidic and not alkaline as in most regions of the world, there is little clay and basically respond to the degradation of the rock that has been transformed into granite and sand.

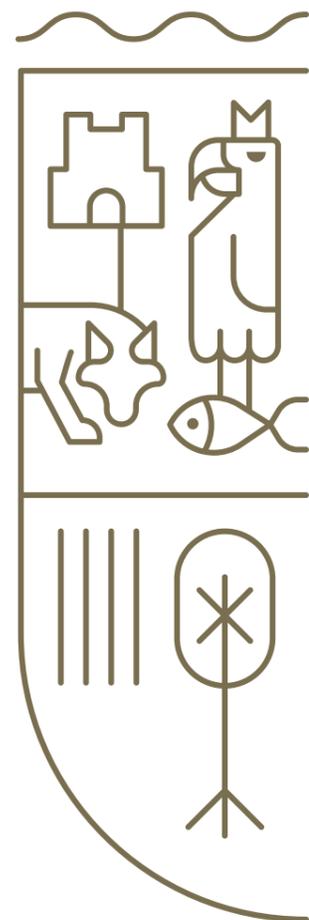
Cantabrian and Atlantic influence: the behavior of the climate is unique since there is a strong maritime influence and thanks to this we can call the wines obtained Cool Wines or wines from cold climates. This influence adds a seasoning that is not very experienced since the nights are cool and the days are warm, but not as in the more continental areas. Naturally, the grapes have high natural acidity and low pH.

The Ribeira Sacra: is an area that combines unique and uncommon characteristics and all these factors well managed offer wines of an identity that will surprise the demanding consumers of the world.



ORIGEN RANGE

In this range we want to represent the love and passion we feel for our land, for Quiroga, for the Ribeira Sacra, for the Courel and for our origins. They are fresh and light wines, aromatic, with diverse nuances and a touch of wood in the mencia.



Mencia
Godello
Treixadura



2020
2021



6
3+3
2+2+2



Mencia 2020
90pts.
Guía Peñín



ORIGEN RANGE

MENCÍA

Type of wine: Red

Production area: Ribeira Sacra

Harvest: 2020

Qualification DO harvest: Very good

Grape varieties used: Mencía

Total production: 10.500 liters.

Type of bottle: Burgundy

Boxes and bottle: Box of 6 bottles of 75 cl.

Alcoholic content: 14°.

Total acidity: 5,01

pH: 3,83

Volatile acidity: 0,52

S02L/T: 90

WINEMAKING CHARACTERISTICS

Once the grapes arrive at our winery we make a manual selection, eliminating the grapes that do not meet the optimum quality.

Once in the tank we start cooling to control the beginning of fermentation, at the same time we make the first pumping over to extract the color before the alcoholic fermentation begins, key for our wines to have a high layer and such intense colors.

The acidity is natural and does not need to be corrected. We use a selected bayanus yeast to ensure the end of fermentation. The key to the quality of this wine is the pumping over and the moment of devatting, as we explain below.

During the first stage of fermentation we carry out periodic pumping over, and towards the end of the fermentation we reduce the intensity of the pumping over. Devatting is carried out before the end of fermentation in order to finish the fermentation without pomace in order to obtain and preserve the primary fruit. The whole process is carried out at 22°C.

Once devatted, the wine undergoes complete malolactic fermentation.

Then 15% of the wine is aged in oak for 3 months and 85% is just fruit. 85% is just fruit.

TASTING NOTES

At sight it offers us an intense purplish red color, the edges remind us of raspberry.

The aromas initially appear toasted that brings the wood, once the wine oxygenates appear wild aromas of flowers, herbs and red fruits.

The palate is structured but fresh, tannins present but elegant. Surprising minerality and acidity coming from the same terroir.



ORIGEN RANGE

MENCÍA

Type of wine: Red

Production area: Ribeira Sacra

Harvest: 2021

Qualification DO harvest: Very good

Grape varieties used: Mencía

Total production: 40.000 liters

Type of bottle: Burgundy

Boxes and bottle: Box of 6 bottles of 75 cl.

Alcoholic content: 13°

Total acidity: 4.8

pH: 3.76

Volatile acidity: 0.53

S02L/T: 38/81

WINEMAKING CHARACTERISTICS

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GAMA ORIGEN

GODELLO

Type of wine: White

Production area: Ribeira Sacra

Harvest: 2021

Qualification DO harvest: Very good

Grape varieties used: Godello

Total production: 14.500 liters

Type of bottle: Burgundy

Boxes and bottle: Box of 6 bottles of 75 cl.

Alcoholic content: 13°

Total acidity: 5,7

pH: 3,57

Volatile acidity: 0,21

S02L/T: 30

WINEMAKING CHARACTERISTICS

Once the grapes arrive at the winery we start with a selection to eliminate clusters in bad conditions. This selection is key because it ensures that we process grapes in perfect sanitary condition.

The grapes are destemmed and then pressed to extract the best juice. This juice is cooled and left static for 24 to 48 hours to precipitate the lees, then the clean liquid is decanted and sent to fermentation, which takes place at temperatures between 14 and 15°C.

Once the alcoholic fermentation is finished, we begin a batonage process to complex the wine's finish in the mouth and structure it better.

After 4 months we proceed to bottling. We seek to preserve the primary fruit.

TASTING NOTES

At sight it offers a greenish yellow color, which shows a typical freshness of a region influenced by cold nights and warm days.

Reminiscent of pink grapefruit, mango and white peach. The palate is fresh, with marked acidity and a long finish.

In our Godello Origen we show a different phase of a wine, which allows us to enjoy a freshness that breaks with the known and takes us to a unique level.



GAMA ORIGEN

TREIXADURA

Type of wine: White

Production area: Ribeira Sacra

Harvest: 2021

Qualification DO harvest: Very good

Varieties of grapes used: Treixadura

Total production: 5.600 liters

Type of bottle: Burgundy

Boxes and bottle: Box of 6 bottles of 75 cl.

Alcoholic strength: 12°.

Total acidity: 6,3

pH: 3,21

Volatile acidity: 0,32

S02L/T: 15

WINEMAKING CHARACTERISTICS

Once the grapes arrive at the winery we start with a selection to eliminate clusters in bad conditions. This selection is key because it ensures that we process grapes in perfect sanitary condition.

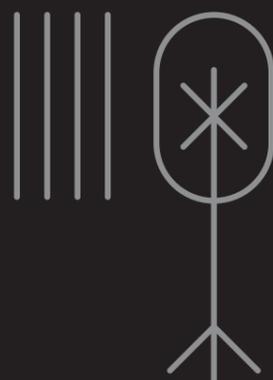
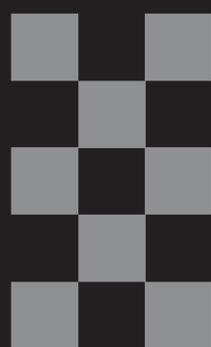
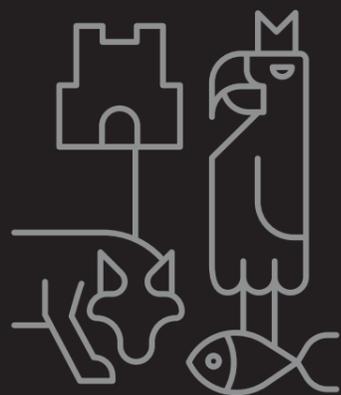
The grapes are destemmed and then pressed to extract the best juice. This juice is cooled and left static for 24 to 48 hours to precipitate the lees, then the clean liquid is racked and sent to fermentation, which takes place at temperatures between 14 and 15°C (57 and 59°F).

Once the alcoholic fermentation is finished, we begin a batonage process to complex the wine's finish in the mouth and structure it better.

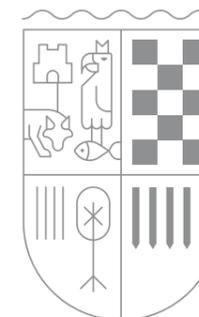
After 4 months we proceed to bottling. We seek to preserve the primary fruit.

TASTING NOTES

Native to Galicia, Ribeira Sacra expresses itself as an elegant wine, easy to drink, with a greenish color and spicy aromas, somewhat mentholated, combined with kiwi, lime and lemon peel. Medium-bodied with well-marked acidity, it offers a fresh character.



ESCUDO RANGE



Castelo, Can, Aguia, Troita.

Xadrez.

Estacas, carballo.

5 Estacas

This range represents the coat of arms of the Casa de Outeiro, a gift from Mercedes and a symbol of the identity of the Casa. Each wine contains one of the four cantons of the coat of arms and receives a name that gives it its own personality. These wines are made from selected grapes in which we seek greater complexity and strength, persistence in the mouth and good intensity.



Mencia
Godello
Rosé



2020
2021



6
3+3
2+2+2



Godello 2020
90pts.
Guía Peñín





ESCUDO RANGE

MENCÍA

Type of wine: Red

Production area: Ribeira Sacra

Harvest: 2020

Qualification DO harvest: Very good

Grape varieties used: Mencía

Total production: 5.000 liters

Type of bottle: Tronconical

Boxes and bottle: Box of 6 bottles of 75 cl.

Alcoholic content: 14°.

Total acidity: 5,16

pH: 3,69

Volatile acidity: 0,65

S02L/T: 75

WINEMAKING CHARACTERISTICS

Once the grapes arrive at the winery we make a manual selection, eliminating the grapes that do not meet the optimum quality. It is important to highlight that for these wines we use low production south facing grapes.

Once in the tank we start cooling to control the start of fermentation and at the same time we make the first pumping over to extract the color before the alcoholic fermentation begins.

The acidity is natural and does not need to be corrected. We use a selected yeast of the bayanus type to ensure the end of fermentation.

During the first stage of fermentation we carry out periodic pumping-over and at the end of the fermentation we lower the intensity of the pumping-over. The fermentation temperature is maintained between 22 and 24°C, since the characteristics of the wine are such that we seek a greater extraction of color and tannins.

the characteristics of the wine we are looking for a higher extraction of color and tannins. Once the alcoholic fermentation is finished, the wine remains on the skins for about 7 more days until the desired level of fruit and structure is achieved.

Once devatted, the wine undergoes malolactic fermentation, which is carried out completely.

Then part of the wine, 50% is aged in French and American oak barrels for 5 to 7 months, and the other 50% is just fruit.

TASTING NOTES

A wine of great intensity where the purplish red colors already show the quality of the wine. On the nose, the aromas of wood and toffee appear first, then aromas reminiscent of ripe cherry, with some hints of ripe cherry, with some hints of toffee. of ripe cherry, with some tones of fresh mint.

Already in the mouth it is very structured, firm tannins present but very elegant, persistent finish and a balanced natural acidity typical of a region with Cantabrian and Atlantic influence.



ESCUDO RANGE

GODELLO

Type of wine: White

Production area: Ribeira Sacra

Harvest: 2021

Qualification DO harvest: Very good

Grape varieties used: Godello

Total production: 6.800 liters

Type of bottle: Tronconical

Boxes and bottle: Box of 6 bottles of 75 cl.

Alcoholic content: 13°.

Total acidity: 5,7

pH: 3.22

Volatile acidity: 0,18

S02L/T: 15

WINEMAKING CHARACTERISTICS

Once the grapes arrive at the winery we start with a selection to eliminate clusters in bad conditions. This selection is key because it ensures that we process grapes in perfect sanitary condition.

The grapes are destemmed and then pressed to extract the best juice. This juice is cooled and left static for 24 to 48 hours to precipitate the lees, then the clean liquid is decanted and sent to fermentation, which takes place at temperatures between 14 and 15°C.

Once the alcoholic fermentation is finished, we begin a batonage process to complex the wine's mouth finish and structure it better. Ten percent of the wine is aged in barrels for 2 to 3 months.

After 4 months we proceed to bottling. We seek to preserve the primary fruit.

TASTING NOTES

At sight its color is greenish yellow and shows the typical freshness of northern Spain. It is reminiscent of green apple, citrus tints and mineral aromas of the earth.

The palate is structured, fresh, with marked acidity and a long finish. The oak adds unctuousness and complexity. It is projected as a wine with great aging potential.



ESCUDO RANGE

ROSÉ

Type of wine: Rosé

Production area: Galicia

Harvest: 2021

Vintage rating: Very good

Grape varieties used: Mencía

Total production: 2.600 liters

Type of bottle: Tronconical

Boxes and bottle: Box of 6 bottles of 75 cl.

Alcoholic content: 12°.

Total acidity: 5,16

pH: 3,34

Volatile acidity: 0,36

S02L/T: 15

WINEMAKING CHARACTERISTICS

Once the grapes enter the winery a manual selection is made in order to eliminate grapes with defects, ensuring that 100% of the grapes are of very good quality.

The Mencía grapes are harvested early to achieve a very good natural acidity.

Once destemmed, the grapes are sent to the pneumatic press and the juice is extracted quickly to achieve a soft and elegant pink color.

The must is left static and cold for 24 to 48 hours to achieve a very good cleanliness. The clear liquid is racked and sent to fermentation.

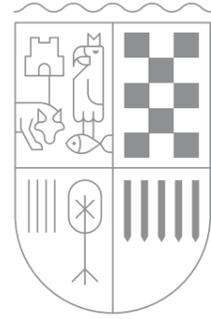
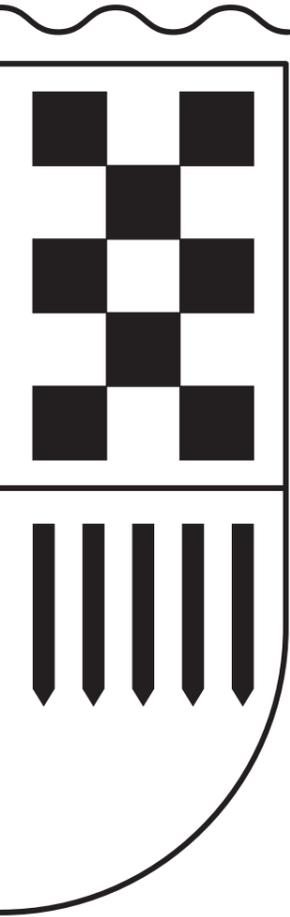
The fermentation temperature is 14 to 16°C.

Once fermentation is finished, periodic batonage is carried out to achieve a good structure in the mouth and after 4 months the wine is bottled.

TASTING NOTES

Rosé wines in Galicia have a high enological potential, where the maritime influence gives very particular conditions for this type of wine.

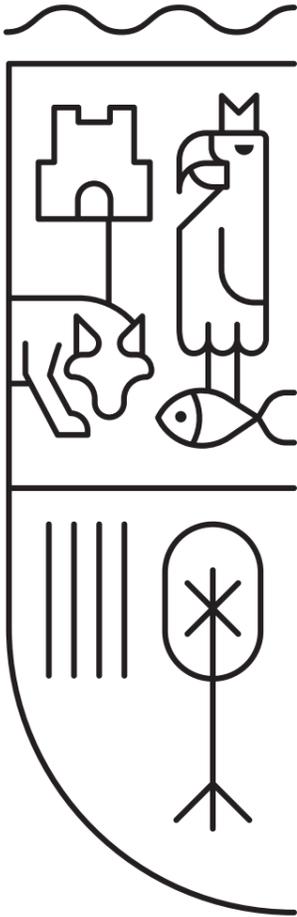
In particular our rosé offers fresh and fruity aromas on the nose, high natural acidity and soft structure in the mouth make these rosés perfect exponents of a unique land.



HISTÓRICO RANGE

This range is a tribute to history, to the history of Casa de Outeiro itself, to the people who at some point had and will have a relationship with it, to those who choose our wines and to the pages of all this history that it is now our turn to write. They are our most expensive wines, from selected plots, old vines... They are elegant, long wines and those that have spent more time in wood have increased their aromatic complexity.

To open with the heart in the most special moments.



Mencia
Godello



2020
2021



6
3+3



HISTÓRICO RANGE

MENCÍA

Type of wine: Crianza red wine

Production area: Ribeira Sacra

Harvest: 2020

Qualification DO harvest: Very good

Grape varieties used: Mencía and Grenache

Total production: 1.300 liters

Type of bottle: Troncoconical low shoulder

Boxes and bottle: Box of 6 bottles of 75 cl.

Alcoholic content: 14,5

Total acidity: 5,32

pH: 3,7

Volatile acidity: 0,65

S02L/T: 72

WINEMAKING CHARACTERISTICS

In this wine, the grapes are more important than the winemaking process. We use very high quality grapes from south facing vineyards which ensures a very good ripening. Very low production vineyards.

Once the grapes arrive at the winery we make a manual selection, eliminating the grapes that do not meet the optimum quality.

Once in the tank we start cooling to control the start of fermentation and at the same time we make the first pumping over to extract the color before the alcoholic fermentation begins.

The acidity is natural and does not need to be corrected. We use a selected yeast of the bayanus type to ensure the end of fermentation.

During the first stage of fermentation we carry out periodic pumping-over and at the end of the fermentation we lower the intensity of the pumping-over. The fermentation temperature is maintained between 22 and 24°C due to the characteristics of the wine, we seek a greater extraction of color and tannins. Once alcoholic fermentation is complete, the wine remains on the skins for another 15 days until the desired level of fruit and structure is achieved.

Once devatted, the wine undergoes malolactic fermentation, which is carried out completely in new French and American oak barrels for 9 to 12 months.

TASTING NOTES

Concentrated, bluish-red color. The nose is complex, intense, reminiscent of ripe red fruits and spices. The oak ageing contributes to a diverse aromatic structure.

The palate is very structured, very elegant ripe tannins present, persistent finish, a balanced natural acidity typical of a region with Cantabrian and Atlantic influence. An exponent that shows the preservation potential of Ribeira Sacra wines.



HISTÓRICO RANGE

GODELLO

Type of wine: Crianza white wine

Production area: Ribeira Sacra

Harvest: 2021

Qualification DO harvest: Very good

Grape varieties used: Godello

Type of bottle: Troncoconical low shoulder

Boxes and bottle: Box of 6 bottles of 75 cl.

Alcoholic content: 13°.

Total acidity: 6,60

pH: 3,12

Volatile acidity: 0,55

S02L/T: 18

WINEMAKING CHARACTERISTICS

Once the grapes arrive at the winery we start with a selection to eliminate clusters in bad conditions. This selection is key because it ensures that we process grapes in perfect sanitary condition.

The grapes are destemmed and then pressed to extract the best juice. This juice is cooled and left static for 24 to 48 hours to precipitate the lees, then the clean liquid is decanted and sent to fermentation, which takes place at temperatures between 14 and 15°C.

Once the alcoholic fermentation is finished, we begin a batonage process in order to complex the wine's finish in the mouth and structure it better.

After 4-6 months in barrel (depending on the vintage) we proceed to bottling. We seek to preserve the primary fruit.

TASTING NOTES

Native to Galicia, Godello is a grape with a very particular character. Its greenish yellow color shows the typical freshness of northern Spain.

Reminiscent of tropical fruits, citrus tints and mineral aromas from the soil, fermentation and aging in oak barrels give it a complex yet balanced character. The palate is structured, fresh, with marked acidity and a long finish.

It is a wine with great cellaring potential.



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winery portfolio.*

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