



### 1/ INTRODUCTION

At Noelia Bebelia, wine is more than just a drink—it is the reflection of a unique landscape, the Atlantic breeze flowing through the depths of the Vigo estuary, and the sunsets that bathe the valley nestled between the mountains where the Verdugo River winds its way. Our winery was born from the desire to create authentic wines, a true expression of our land and the meticulous work that goes into every step of the process.

We invite you to experience a unique way of living wine, where every visit is a sensory journey. From the vineyard to the glass, you will feel how we cultivate our grapes with care, embracing a lifestyle in direct connection with nature (LifeNAT). Each sip reflects our commitment to the community, recognizing wine's social character in our culture. Moreover, we apply the philosophy of continuous improvement (Kaizen) at every stage of production, ensuring that our wines faithfully convey the identity of our terroir.

Our approach to wine tourism blends wine with gastronomy, the tranquility of the surroundings, and the warmth of a family-run project. We want each visit to be an exclusive moment—an experience to be savored and remembered over time.

Welcome to Noelia Bebelia. Here, wine is a way of life.

2/ VISIT WITH WINE TASTING

The experience we offer is designed for you to enjoy a complete immersion in our winery and

vineyards.

The visit consists of three parts:

Winery History: We begin by sharing our story, from our first steps to how we turned our

dream into reality. It's a journey through the values, passion, and effort that have led us to create

our wines.

Vineyard Walk: Next, we will take a walk through the vineyard, where you will get a close look

at the unique Rías Baixas environment and discover the secrets of the viticulture we practice. We

will talk about the grape varieties, cultivation methods, and the respect for tradition that defines

our work.

Wine Tasting: To conclude the experience, we will enjoy a tasting of our wines, accompanied by

a detailed explanation of their characteristics and the winemaking process that makes them special.

If, on the other hand, you prefer simply to visit our winery to purchase wines, learn about our

philosophy, and receive a brief introduction to our wines, we would be happy to welcome you. In

this case, the visit is free of charge.

We can adapt to your schedule, but it is necessary to confirm it at least 48 hours in advance.

Visit with Wine Tasting

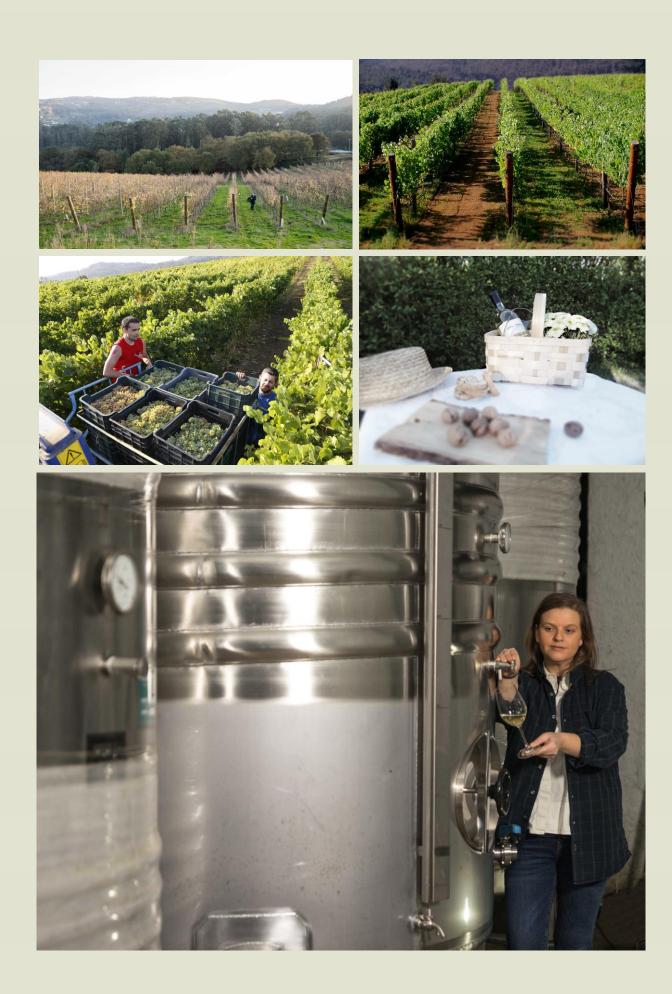
Duration: 2 hours

Price: €35.00 per person (minimum 4 people)

Language: Spanish / English

Reservation: 48 hours in advance







# 3/ VISIT WITH WINE TASTING AND MEAL

To complete the experience, we offer a gastronomic pairing designed to enhance the nuances of each wine. We begin with a selection of artisan cheeses and cured meats, followed by an authentic Neapolitan pizza made in our winery. The dough, with double fermentation, gives it an airy texture and a deeper flavor. Baked to perfection in a convection oven, each bite offers the ideal combination of crispiness and softness. And for a sweet touch, a dessert with Galician roots and a hint of freshness: Trives cake with handmade ice cream, the perfect finish to harmonize with the last sips of wine.

A unique experience where wine and gastronomy come together in perfect harmony.







Visit with Wine Tasting and Meal

Duration: 3 hours

Price: €70.00 per person (minimum 4 people)

Language: Spanish / English

Reservation: 48 hours in advance



## 4/ OTHER INFORMATION

#### CONTACT

**NOELIABEBELIA** 

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Pontevedra

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Phone +34 653172160 (Simón)

#### PAYMENT METHODS

Payment can be made in advance or at the winery.

We accept cash or card (Visa, MasterCard, American Express, Contactless).

Please note, Bizum is not accepted.



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Thank you Simón for the memorable tour and wine tasting experience! I went back home with a different perspective of albariño's aromas and tastes - such an amazing work you and Noelia are doing in Soutomaior (the smallest subzone of the D.O. Rias Baixas). Your 'Soberbioso' white has its name well deserved, and your 'Preguiceiro' red was an amazing surprise! I could witness knowledge, dedication, passion and hard work. It was a pleasure talking with you.

Fabrizio Pini

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Después de visitar una gran bodega de Oporto, donde una señorita con la lección muy bien aprendida te cuenta muchas cosas de una manera agradable pero impersonal, llegas a Noelia Bebelia y encuentras otra cosa.

Durante un par de horas disfrutamos de la compañía de Simón, el viticultor y propietario de la bodega, que nos atendió con toda la paciencia y amabilidad del mundo, respondiendo a las miles de preguntas que le hicimos y compartiendo con nosotros su historia y experiencia. Una tarde estupenda en la que aprendimos muchísimo del arte de hacer vino y del amor y sacrificio que requiere. Gracias.

iAh! Y lo más importante, el Albariño que producen está buenísimo..

Jesús Rodríguez



Discovered and stopped by Simon and Noelia's winery by chance on a road trip. The experience Simon provided us during his tour was truly great: he shared interesting insights in the region and the Soutomaior valley and inspiring details of Noelia Bebelia's story.

Their Albariño wines are the best I have tried so far. If you get a chance to try them or even visit, go for it!

Max Bangen

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A nivel enoturístico, Simón ofrece una experiencia muy íntima, personal, didáctica y enriquecedora en un entorno rural que también ofrece un rico patrimonio cultural por descubrir por el visitante; el castillo de Soutomaior y figuras como Pedro Madruga. A nivel enológico, la elaboración de los vinos de esta bodega demuestran su virtuosismo; una albariño alejada de excesos de maduraciones y extracciones, contenida, delicada, sutil y muy bien trabajada. Sus ensayos para descubrir todo el potencial de la uva reina de la Rías Baixas darán que hablar más pronto que tard.

Rubén López-Cortés

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We met Simon (Noelia's husband) last week, very interesting, nice guy who was very generous with his time. We tried 3 of the wines and they were absolutely superb. Thanks again.

David Simms

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Awesome vineyard with super wine! Best tour I've ever had.

Felix Ohlhauser

