

VARIETIES 100% Mencía

PRODUCTION AND AGEING Manual harvesting in 15 kg. perforated boxes. Selection table. Destemming, vatting with skins and pips. Alcoholic fermentation in stainless steel tanks, only with autochthonous yeasts and controlled temperature. Light pressing after fermentation. 12 months in barrels, mainly French third and fourth use.

HARVEST DATE From 20 August to 2 September

TASTING A vibrant, light wine, with aromas of fresh fruit, blueberries and raspberries, denoting good acidity. Its ageing in used barrels gives it a tone of smoothness, elegance and a long, elegant finish.

SOIL Clayey with limestone

VINEYARD Old bush vineyards on slopes with different orientations. Plots between 30 and 70 years old, located at altitudes between 550 and 800 metres above sea level.

WINE ANALYSIS

ALCOHOL 14% vol

PH 3,64

TOTAL ACIDITY 5,21 gr/l

TOTAL SULPHUR 62 mg/l

REDUCTING SUGAR 1,2 gr/l

