

**VARIETIES:** 100% Mencía

**AGEING AND PRODUCTION:** Manual harvesting in 15kg perforated boxes. Selection table. Destemming, vating with skins and pips. Alcoholic fermentation in stainless steel tanks, only with indigenous yeasts and controlled temperature. Light pressing after fermentation. After bottling, the wine rests in bottle racks for 2 to 8 months before being labelled.

**HARVEST DATE:** Harvesting takes place in the second week of September 2019.

**TASTING:** A wine of great colour and powerful nose of red fruits. Slightly marked tannins that give body and volume, fresh and balsamic on the palate.

**SOIL:** Clayey soil with limestone.

**VINEYARD:** Old vines in goblet-trained vines 20 years old.

**2019 HARVEST:** 2019 was very irregular, with excellent phytosanitary and ripening conditions. Regular rainfall, below 520 mm until the summer. The rains arrived in October, just after the harvest.

#### WINE ANALYSIS

**ALCOHOL:** 14,5% vol

**REDUCTING SUGAR:** 1,91 gr/l

**PH:** 3.57

**TOTAL ACIDITY:** 4,84 gr/l

