

Alma3once



Alma das Donas



Ribeira Sacra DO

RATINGS HISTORY

92

Wine Enthusiast
vntg 2019

92

James Suckling
vntg 2019



GRAPE VARIETY

100% Mencía.

ALCOHOL %

13.0%

TERROIR

Age: More than 40 years old.

Soil: Slate and granite.

Altitude (m): 330.

Sustainable farming. Heroic Viticulture.

Harvested by hand.

VINIFICATION

Pre-fermentative maceration for 18-24 hours at low temperature. Alcoholic fermentation (12-15 days) in stainless steel tanks at a controlled temperature between 22-28°C. After clean deatting, malolactic fermentation begins spontaneously in second use French oak barrels, where it remains for at least 6 months. In total, 31 l

AGING

Young wine without aging.

PAIRING

Mushroom risotto, Filet mignon with goat cheese and port sauce, Grilled lamb chops with garlic and rosemary, Steak and spicy roasted potatoes.

LOGISTICS

6 pack | 26 cm x 18 cm x 31 cm | 6,9 Kg

12 pack | 13,77 cm x 10,6 cm x 12,2 cm | 15 Kg

VMF		104 cs	6		747,6 Kg		149 cm
		56 cs	12		840 Kg		74 cm

TASTING NOTES

Well covered garnet red colour. high layer Clean and bright appearance. Clean and medium-high intensity. Aromas of very ripe fruit, compote, combined with notes of coffee, dairy and toast. Soft on the palate, with notes of ripe fruit, mineral, with a slight acidity, having a finish with light and friendly tannins. Persistence in the mouth. Good evolution in the bottle.



