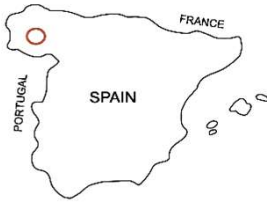


Almamadre



Alma das Donas



Ribeira Sacra DO

RATINGS HISTORY

91

James Suckling
vntg 2017



GRAPE VARIETY

100% Mencía.

ALCOHOL %

13.5%

TERROIR

Age: More than 75 years old.

Soil: Slate and granite.

Altitude (m): 330.

Sustainable farming. Heroic Viticulture.

Harvested by hand.

VINIFICATION

Pre fermentation 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. Malolactic fermentation begins in first and second use French oak barrels where it remains for 12 months.

AGING

Aged for at least 12 months in french oak barrels. 6-12 months in bottle.

PAIRING

Red meats like roasted beef with potatoes. Perfect for a nice dessert with chocolate.

LOGISTICS

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

12 pack | 13,7 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

Cherry red color well covered with violet reflections. High layer. Clean and bright appearance. Complex and powerful nose, with hints of red fruit combined with toasted and roasted notes. Tasty, good structure. Feeling of ripe red fruit, having a mouth finish with light and friendly tannins. Complex retro nasal way, full of the nuances of the nose.

