

ALMAMADRE

Alma das Donas



COUNTRY

Spain

APPELLATION

Ribeira Sacra DO

GRAPE VARIETY

Mencia

AGE OF VINES

+ 75

FARMING

The vines are cultivated on the terraces of the precipitous slopes of Pantón and Quiroga, thereby preventing any mechanisation other than a simple system of rails to transport the grapes. Hand harvested.

SOIL

Slate, Granite

ALTITUDE

330 m.

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. Subsequently, the wine remains in the bottle for another 12 months.

AGING

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

ALCOHOL %

13.5 %

PAIRING

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

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.

RATINGS

91 James Suckling; vntg 2017



LOGISTICS

6 pack	EUR Pallet 95 C/6			
26 x 18 x 31 cm. 6.9Kg	L: 47.24In	W: 39.37In	H: 59.06In	Wt: 685 Kg