

LOUSAS PARCELA SEOANE - ENVÍNATE

Ribeira Sacra (Galicia)



APPELLATION: Ribeira Sacra

BLEND: Mencía (95%) and other local varieties

WINEMAKER: Alfonso Torrente

VINEYARD: _____

Seoane is a single parcel located in the Doade area of Amandi, Ribeira Sacra. The vineyard faces southwest, and altitude ranges from 400 and 500 metres above sea level. Soils are slate and schist and climate is Atlantic.

VITICULTURE: _____

Viticulture is organic. The vines are at least 80 years old and trained in the espalier system.

WINEMAKING: _____

100% whole bunches are fermented with wild yeast in open-top tanks. Maceration lasts 21 days with gentle daily pigeage. Wine undergoes malolactic fermentation in 500-litre, neutral French oak and is then aged for an additional 11 months in barrel, without racking.



WEBSITE: <http://www.envinate.es>

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Spicy notes with aromas of red fruits such as strawberry and red currant. Very silky and delicate tannins, delightful fresh fruit and persistent finish.