

A SENDA VERMELLA- NANCLARES Y PRIETO VITICULTORES

Galicia



APPELLATION: Rías Baixas

BLEND: Mencía (57%) Espadiero (24%), Caiño (19%)

WINEMAKER: Alberto Nanclares

VINEYARD: _____

A Senda Vermella uses grapes from 7 distinct plots in the small villages of Miranda, Horta, Lamelas, Sobreira and Gandarela, Portas and Meaño. Vines range from 5 to 95 years old- Lamelas are trained in Espalier style, while the rest are trained in traditional pergola style. The soils are primarily decomposed granite and sandy. Altitude varies from around 10-40 metres above sea level.

VITICULTURE: _____

The viticulture is practicing organic. Homemade compost is used and they ensure they have permanent cover crops all year round.

WINEMAKING: _____

The handpicked grapes are foot-trodden whole cluster and left in contact with the stems. Fermentation occurs in a mix of stainless steel tanks and old oak barrels and is racked into barrel where it stays for 11 months before bottling. It is bottled unfiltered and unfiltered and ages for 9-10 months before release.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Crunchy, sappy redcurrant and blackberry mix with rosemary and dried herbs and guiding, food-friendly tannins.