

A SENDA VERMELLA- ALBERTO NANCLARES

Galicia



APPELLATION: Rías Baixas

BLEND: Mencía (67%) Caiño (23%) and Espadiero (10%)

WINEMAKER: Alberto Nanclares

VINEYARD: _____

A Senda Vermella uses grapes from 8 distinct plots in the small villages of Miranda, Sobreira, Gandarela, Lamelas, Perdecanaí, Ramallosa and Millara. Vines range from 15 to 95 years old- Ramallosa, Millara and 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 10-90 metres above sea level.

VITICULTURE: _____

Vineyards are all sustainable.

WINEMAKING: _____

Clusters are selected by hand in the vineyards and quickly transported to the winery in 15kg crates. 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 aged for 9 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.