

CARDIA SEONE BAJA – ADEGA DAMM

Ribeira Sacra



APPELLATION: Ribeira Sacra

BLEND: Mencia (80%), Garnacha Tintorera (20%)

WINEMAKER: Martin Damm

VINEYARD: _____

Ribeira Sacra is a dramatic landscape shaped by the Sil and Miño rivers which have cut deep gorges through it. There are a myriad of micro-climates related to the steep topography, varied soils and orientations, and influence of the rivers. The grapes for Cardia come from the lower part of the Seone vineyard, in Doade in the Amandi subzone of Ribeira Sacra. The site is a steep west-facing slope with broken slate soils at around 350 metres above sea level.

VITICULTURE: _____

Practicing organic. Martin is restoring the old terraces in the vineyards. All work is done by hand, weed control is mechanical.

WINEMAKING: _____

Fermentation is with natural yeasts in stainless steel tanks. The wine is then transferred to used (2–3-year-old) 228 and 350 litre Burgundy barrels where it rests for around one year. The wine undergoes a maximum of two rackings and a very low dose of SO₂ is added before bottling.

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A pretty nose of ripe red fruit, nutmeg and peonies. Fresh and savoury with some white pepper and raspberry on the palette, structured, but very fine chalky tannins and a bright energetic finish.