LA VIÑA QUE EN SU DÍA ERA DE LA CASA – ADEGA DAMM

Ribeira Sacra

APPELLATION: Vino de España

BLEND: Garnacha Tintorera (95%), Mencía (5%)

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 Garnacha Tintorera (also known as Alicante Bouchet) and Mencia for this wine come from a small parcel of 100-year-old vines in the Cazoga vineyard. The vineyard sits on steep, wild granitic terrain which ranges from 30 degrees to near vertical slopes.

VITICULTURE:

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

WINEMAKING:

Cold soak for 5 days in stainless steel tanks before pressing off skins, fermentation with natural yeasts. After fermentation the wine is transferred to used (2-3 year old) 228 and 350 litres Burgundy barrels where it rests for 11 months. The wine is racked off the fine lees after malolactic fermentation, it undergoes a maximum of two rackings, a very low dose of SO2 is added before bottling.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

A light chalky nose with mulberries. Earthy on the palette with firm dusty tannins, fresh acidity and a bright rosehip finish.