

VINO BLANCO – ADEGA DAMM

Ribeira Sacra



APPELLATION: Vino de España

BLEND: Palomino Fino

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 Palomino Fino for this wine comes from a selection of plots of 40-110 years old vines within the Amandi sub-zone, which follows the curves of the north bank of the river Sil and therefore has various aspects. The Cazoga and Burato vineyards are in the parish of Amandi, on steep, wild granitic terrain which ranges from 30 degrees to near vertical slopes. The Pombeiras, Ladredo, Viña Novo, and Costa vineyards are in the Doade parish where the vineyards perch on steep schist cliffs and reaching right down to the river.

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 grapes spend 45 days on skins before pressing off. The wine is then transferred to used (2-3 year old) 228 and 350 litre Burgundy barrels 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: _____

Aromas of funky peach and chamomile. Very fresh on the palette with light sandy tannins, and a hint of orange peel.