

ADEGA A BAROUTA- AS PENAS

Ribeiro



APPELLATION: Ribeiro

BLEND: Treixadura (60%), Albariño (20%), Caiño Blanco (10%), Loureira (10%).

WINEMAKER: Roberto Núñez, Daniel Landi and Fernando García

VINEYARD: _____

This 2 hectare vineyard is located within the Val do Avia, at a height of 170 to 230 meters. The 60 year old vines which make up As Penas lay in granite soils. In this vineyard we will notice a mediterranean climate but with an influence from the Atlantic. Orientation depends on the plot.

VITICULTURE: _____

The viticulture at the As Penas vineyard is organic.

WINEMAKING: _____

The selected grapes undergo 100% whole-cluster pressing. Fermentation with indigenous yeasts in wooden barrels. It is aged for 16 months in 5 HL wooden barrels. Bottled unstabilized and unfiltered, this wine remains true to its authentic character, with only 600 bottles produced, making it a rare, artisanal release.

WEBSITE: N/A

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Spicy nose with notes of herbs and dried flowers, velvety on the palate with medium body and polished, integrated tannins.