

RAICES del MIÑO

VINOS de ALDEA

D.O. RIBEIRO
CEPAS AUTÓCTONAS 2022



TRADITIONAL GRAPES: Treixadura 54%,
Albariño 24%, Godello 14% Loureira 8%.

AGING : On lees, 16 months in cocciopesto.

ORIGIN: As Bouzas, Castrelo de Miño.
D.O. Ribeiro.

BOTTLING: 8th of March 2024.

VINEYARD ALTITUDE: 200-350 m.a.s.l.

Alcohol: 13,5%

AGE OF THE VINES: 1970.

Total acidity: 6,2

Ph: 2,21

Residual sugar: 0,4 gr/l

PLANTING DENSITY: 6250 plants per
hectare.

TASTING NOTES: Straw yellow, limpid and
shiny. On the nose it is pure harmony of the varieties
That composes. White fruits stand out,
aromatic plants, bay leaf, oregano and coriander,
without neglecting a unique mineral character. The
mouth is territorial, envelops with its maturity and
power. It is structured, unctuous and faithful exponent
of tradition in origin.

CONDUCTION: double lace and
stake.

VINEYARD MANAGEMENT: traditional
trellis. pruning guyot.

SOILS: mixture of xists (schists), slates and
granites. With presence of minerals (iron,
graphite, boron, mica, chalk).

We recommend consuming it at
temperatures between 46,4-53,6° F (8-12° C).

WINEMAKING:

WINEMAKERS: Héctor Durigutti, Pablo
Durigutti and Attilio Pagli.

HARVEST: 2022

RECEPCTION AT THE WINERY:
second and third week of September.

ALCOHOLIC FERMENTATION : 21-23
days at 16° C to preserve aromas.




CASTRELO
das PEDRAS 1836