

RAICES del MIÑO

VINOS de ALDEA

D.O. RIBEIRO
TINTO GALAICO 2019



GRAPE: Brancellao 50%, Caíño Longo 25%,
Sousón 25%.

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

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

AGE OF THE VINES: 1970.

PLANTING DENSITY: 6250 plants per
hectare.

VINE TRAINING SYSTEM: double lace
and stake.

VINEYARD MANAGEMENT: traditional
trellis. pruning guyot.

SOIL PROFILE: mixture of slates, granites,
with presence of minerals (iron, graphite,
voron, mica, chalk).

WINEMAKING

HARVEST: 2019

RECEPTION AT THE WINERY: frist
fortnight of October.

ALCOHOLIC FERMENTATION: 12-15
days at 24° C with native yeasts to preserve
aromas.

AGGING: 18 months in cocciopestos.

BOTTLING: 25th of May 2021.

TOTAL PRODUCTION: 1853 bottles.

Alcohol: 13,5%

Total acidity: 5,2

Ph: 3,7

Residual sugar: 0,2 g/l

TASTING NOTES: clean and bright with a medium
layer, cherry red with hints of carmine. Nose
it is fruity and spicy with blueberries, blackberries,
plums, and arbutus. Tasty, harmonious, very fresh,
faithful palate to the Galician terroir. Confirm the
nose in mouth, with middle trail and a gentle finish.

We recommend consuming it at
temperatures between 57,2-62,6° F (14-17° C).

WINEMAKERS: Héctor Durigutti, Pablo
Durigutti and Attilio Pagli.




CASTRELO
das PEDRAS 1836