

# RAICES del MIÑO

VINOS de ALDEA

D.O. RIBEIRO  
TREIXADURA

2022



GRAPE: Treixadura 100%.

AGING: On lees, 15 months in cocciopestos.

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

BOTTLING: 14th of February 2024.

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

TOTAL PRODUCTION: 1974 bottles.

AGE OF THE VINES: 1970.

Alcohol: 13,5%

Total acidity: 5,40

Ph: 2,24

PLANTING DENSITY: 6250 plants per hectare.

Residual sugar: 0,3g/l

CONDUCTION: double lace and stake.

TASTING NOTES: Clean, bright, straw yellow. The nose has pronounced aromas of stone fruits, such as peach, and white flowers. The palate is intense, with marked acidity. Long finish, with an elegant bitterness typical of the variety that invites to the next glass.

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

RECEPTION AT THE WINERY: second week of September.

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



  
CASTRELO  
das PEDRAS 1836