

VÍA APPIA

TYPE OF WINE:	Red
D.O.:	Ribeira Sacra
GRAPE VARIETIES:	Mencia
AGEING:	None
ABV:	13%

WINEYARD: Located in the village called Doade (Amandi subzone). Vineyard in steep escarpments, south-west orientation, manual harvesting.

WINEMAKING: Natural fermentation in stainless steel deposits at controlled temperature between 19° C and 21° C, early devatting before the fermentation is completed.

SOIL: Slate, warm soil, helping ripeness and giving the wine its character.

CLIMATE: Transition from Atlantic to Mediterranean climate allowing a perfect ripeness, keeping balance and freshness.

COLOUR: Picota red with violet glints and medium-high intensity.

AROMA: Very ripe red fruits, Picota cherry and reminiscent of spices such as black pepper.

TASTE: Fluid, easy to drink, soft tannin and fruity aftertaste.

GASTRONOMY: Pulpo á feira (Galician style octopus with paprika), carne ó caldeiro (beef skirt, potatoes and paprika), meat and fish stews, medium-hard cheese.



BODEGA

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