

REGINA VIARUM

ROSAE

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

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

WINEMAKING: The Mencia red grape macerates at very low temperature for one hour and the must obtained is gravity traditional bled, with hand operated press. The short maceration synthesizes the must in primary aromas and flavours which reminds the fruity notes of the Mencia variety. Afterwards, there is a controlled fermentation of 15°C - 18°C for 15 days.

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: Clear and attractive pink raspberry colour.

AROMA: Fine and fresh. Medium intensity and aromas dominated by acid strawberry, cherry and raspberry.

TASTE: Elegant, good acidity and balanced body. With reminiscent of red fruits and captivating freshness.

GASTRONOMY: Ideal as appetizer or with grilled vegetables, seafood salad or risotto.



BODEGA

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