REGINA EXPRESIÓN

MENCÍA

TYPE OF WINE: Red

D.O.: Ribeira Sacra

GRAPE VARIETIES: Mencía

AGEING: 10 months in French

oak barrel

WINEYARD: Vineyards located in the heart of the Ribeira

Sacra. Vineyard in steep escarpments, south-west orientation, manual harvesting.

WINEMAKING: Mencía grapes are manually selected.

Fermentation in truncated cone deposits.

Crianza, 10 months in French oak barrel.

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 high intensity.

AROMA: Very ripe red fruits, balsamic notes and spices

such as anise and liquorice, strong mineral character and light toasted, everything with a

great balance in the nose.

TASTE: Wide entrance in the mouth, with good

structure, moderate tannins and refreshing

acidity, fruity, long and elegant aftertaste.

GASTRONOMY: Roasted suckling pig and lamb, roasted

tenderloin, game stews, hard cheese.





BODEGA OF

REGINA VIARUM

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