CONCRETO

TYPE OF WINE:	Red
P.D.O.:	Ribeira Sacra
GRAPE VARIETY:	Mencía
AGEING	9 months on lees in concrete egg
ABV:	13,5%



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

WINEMAKING: Fermented in stainless steel deposits, followed by 9 months of ageing on lees in a concrete egg.

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: Deep, intense cherry-red colour with violets glints.

AROMA: Fresh red and black fruit aromas, with notes of wild herbs and a clean mineral character imparted by contact with the concrete.

TASTE: Fresh and silky on the palate, with well-balanced acidity and elegant, polished tannins, leading to a pleasant, long, fruity finish.

GASTRONOMY: Roast meats, local cheeses, Galician empanada and rice dishes with poultry and mushrooms.

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