REGINA VIARUM
ORIGEN IV

TYPE OF WINE:	Red
P.D.O:	Ribeira Sacra
GRAPE VARIETY:	Sousón, Merenzao and Brancellao
AGEING:	15 months

VINEYARD: Vineyards located in the heart of Ribeira Sacra. Vines cultivated on steeply sloping terraces, known as socalcos. Amandi subzone.

WINEMAKING: A rigurous selection of the finest grapes from our vineyard, hand-harvesed and carefully sorted on a selection table. Each variety is fermented separately in French oak truncated-cone vats. The wine is then aged for 15 months in 300-litre French oak barrels.

SOIL: Slate-rich and granite soils.

CLIMATE: A transition from an Atlantic to Mediterranean climate, allowing for optimal ripening while preserving balance and freshness.

COLOUR: Picota cherry colour.

AROMA: Floral and liquorice aromas.

TASTE: Expressive, with mineral intensity. Notes of blackberry, blackcurrant, sour cherry and strawberry, complemented by spicy and smoky nuances. Long, lingering finish.

GASTRONOMY: Galician-style stew and traditional slow-cooked dishes.



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