REGINA VIARUM

DONA

TYPE OF WINE:	White
D.O.:	Ribeira Sacra
GRAPE VARIETIES:	Godello
AGEING:	6 months on barrel

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

WINEMAKING: Fermented in French oak truncated cone tanks of 5000 L, followed by 6 months of aging on lees in 500 L barrels.

SOIL: Slate, warm soil that aids in ripening and contributes personality to the wine.

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

COLOUR: Straw yellow with golden reflections and fluid tears.

AROMA: Elegant and rich in aromas such as green apple, fresh herbs, bakery and a subtle and integrated toasted note.

TASTE: Wine with volume and freshness, with a long and pleasant finish.

GASTRONOMY: Smoked cheeses, all kinds of baked or grilled fish, and rice dishes with poultry or white meat.



BODEGAS
REGINA VIARUM
DOADE S/N, SOBER . 27424 LUGO (ESPAÑA)
T. 982 09 60 31 | info@reginaviarum.es
WWW.REGINAVIARUM.ES