

ALMA3ONCE

Alma das Donas



COUNTRY Spain

APPELLATION Ribeira Sacra DO

GRAPE VARIETY 100% Mencía

AGE OF VINES +40

FARMING The vines are cultivated on the terraces of the precipitous slopes, thereby preventing any mechanization other than a simple system of rails to transport the grapes. Hand harvested.

SOIL Slate, Granite

ALTITUDE 330 m.

VINIFICATION Pre-fermentative maceration for 18-24 hours at low temperature. Alcoholic fermentation (12-15 days) in stainless steel tanks at a controlled temperature between 22-28°C. After clean devatting, malolactic fermentation begins spontaneously in second-use French oak barrels where it remains for at least 6 months. In total, 311 days of production that give this wine its own personality.

ALCOHOL % 13 %

PAIRING Mushroom risotto, Filet mignon with goat cheese and port sauce, Grilled lamb chops with garlic and rosemary, Steak and spicy roasted potatoes.

TASTING NOTES

Well covered garnet red colour. high layer Clean and bright appearance. Clean and medium-high intensity. Aromas of very ripe fruit, compote, combined with notes of coffee, dairy and toast. Soft on the palate, with notes of ripe fruit, mineral, with a slight acidity, having a finish with light and friendly tannins. Persistence in the mouth. Good evolution in the bottle.

RATINGS

92 Wine Enthusiast, vntg 2019



LOGISTICS

| | VMF Pallet 104 C/6 | | | | VMF Pallet 56 C/12 | | | |
|--|--------------------|---------|---------|--------|--------------------|---------|---------|--------|
| 6 pack : 17.24 x 7.09 x 12.2ln. 6.9Kg | L: | W: | H: | Wt: | L: | W: | H: | Wt: |
| 12 pack : 13.77 x 10.63 x 12.2ln 15 Kg | 47.24ln | 39.37ln | 59.06ln | 748 Kg | 47.24ln | 39.37ln | 59.06ln | 840 Kg |