

# ALMANOVA

Alma das Donas



COUNTRY	Spain
APPELLATION	Ribeira Sacra DO
GRAPE VARIETY	100% Mencía
AGE OF VINES	+50
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 and granite.
ALTITUDE	330 m.
VINIFICATION	Fermented and macerated at controlled temperature of 22-28 ° avoiding losing primary aromas.
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 rounded cherry red. Medium depth. Aspect is clean and brilliant. Medium-high intensity. Highly complex, reminiscent of red fruit. Varietal and expressive. Balanced, smooth, fruity, with a pleasant finish. Fine tannins without being overpowering. Good weight of fruit and great length.

## RATINGS

- **93 Decanter;** vntg 2021
- **90 James Suckling;** vntg 2021, 2020



## LOGISTICS

6 pack : 17.24 x 7.09 x 12.2 in. 6.9Kg	VMF Pallet 104 C/6				VMF Pallet 56 C/12			
12 pack : 13.77 x 10.63 x 12.2 in 15 Kg	L: 48 in	W: 40 in	H: 59 in	Wt: 748 Kg	L: 48 in	W: 40 in	H: 59 in	Wt: 840 Kg