

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, 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 well-rounded, pleasant finish. Fine tannins without being overpowering. Good weight of fruit and great length.

LOGISTICS

	VMF Pallet 104 C/6				VMF Pallet 56 C/12			
6 pack : 17.24 x 7.09 x 12.2In. 6.9Kg	L:	W:	H:	Wt:	L:	W:	H:	Wt:
12 pack : 13.77 x 10.63 x 12.2In 15 Kg	47.24In	39.37In	59.06In	740 Kg	47.24In	39.37In	59.06In	840 Kg