

BELARMINO



IN A MAGICAL LAND, CROSSED BY DIFFERENT RIVERS, BETWEEN A LEAFY NATIVE FOREST AND SHEER CANYONS, OUR VINEYARDS GROW UP PROUDLY.



Nueve Uvas is a travel across the landscape, varieties and their people. A trip across the wine. We drink from the heritage of any single area to imagine new concepts. Different and singular wines that shows strictly the varieties. Nothing is more important than identity.

Belarmino is the name of our project in Ribeira Sacra. Our wines are the result of our friendship and partnership with Moure family.

Here, In a magical land, crossed by different rivers, between a leafy native forest and sheer canyons, our vineyards grow up proudly.

Challenging the gravity and the human limits, vineyards resist thanks to the tireless work of generations of heroical growers that have been working in this terraces for centuries.

Belarmino is our most personal project. Name come from the “uncle Belar”, a singular and loving character, always optimistic although the circumstances.

A man who has left his mark in all of us. This is in some terms the Ribeira Sacra area; a land which despite the hard and unfriendly orography, always surprise with an old and hidden vineyard or some unforgettable singular wines.

This project is composed by two different wines: O Mouro and O Manso.

O Mouro, take its name from the popular legends from this area. A 100% Mencia, made following the tradition and style of the typical young wines from Ribeira Sacra. O Manso, a 100% Mencia from older vineyards, looks deeper for the effect of the time in these wines, ageing for some moths in French barrels.

BELARMINO IS OUR MOST PERSONAL PROJECT.

NAME COME FROM THE “UNCLE BELAR”, A MAN WHO HAS LEFT MARK IN ALL OF US, LIKE RIBEIRA SACRA THAT ALWAYS SURPRISES US.

NUEVE UVAS PRODUCE TWO DIFFERENT MENCIA WINES FROM RIBEIRA SACRA. O MOURO, YOUNG, FRESH AND FRUITY. O MANSO, BORN FROM THE BALANCE BETWEEN FRUIT AND WOOD.

RIBEIRA SACRA

One of the five appellations in Galicia, is the most focused in red wines.

With more than 2.000 years of history, this small area is the biggest concentration of Romanic Churches in all Europe. Its history is deeply related to the Monastic life and the Camino de Santiago.

The fanciful geography has obliged from the Roman period to grow vineyards in the different and wild slopes, duly sculped and managed for creating one of the most amazing and singular wine landscapes in the world.

Located in the heart of Galicia, has 2.500 hectares of vineyard. Divided in five different sub-areas through deep and narrow valleys which determinate its weather.

In the Miño Valley, where our vineyards are located, we have around 900 mm per year of rain and an average temperature of around 14°C.

In some other valleys, rain is around 30% lower and average temperature can vary almost 2°C.

Granitic soils with some fresh and permeable sandy and limestone areas due to the erosion for centuries.

VINEYARDS

All these special elements: soil, climate and different exposures have a clear reflect into our wines.

The small younger vineyards are selected for producing our fresher and fruity wine: O Mouro.

The age of the plants, the granitic soil and pluviometry give the special and singular acidity to the wines.

O MANSO, is a single vineyard wine, produced with grapes older than 50 years old



In both wines, harvest is done by hand in small plastic crates; doing a first selection in the vineyard.

WINES

Nueve Uvas produce two different wines from Ribeira Sacra. O Mouro and O Manso.

O Mouro is our younger, fresher and funnier wine. Following the secular tradition of the area in the way of doing, this wine reminds the easy, friendly and "old fashion" wines from this area. Unpretentious wines for sharing with friends, for having a lovely glass of wine or for paring with food with the family.

Made from Mencía from different plots, harvested at the latest of the weather allows in order to get the perfect ripeness. At the winery, a second selection of grapes is made. After a cold pre-maceration at controlled temperature for 8 days, maceration and controlled fermentation at 27°C follow the process. After a minimum of 5 months ageing in Stainless Steel vats and a gentle filtering, wine is bottled for resting from some months before releasing to the market.

THE FANCIFUL GEOGRAPHY HAS OBLIGED TO MOLD THEIR SLOPES, GIVING PLACE TO ONE OF MORE BEAUTIFUL LANDSCAPES FROM THE WORLD OF WINE.

O Manso represents the difficult balance between freshness, natural acidity of the variety and structure and character of the barrel ageing.

A wine made for enjoying in a different way.

A single 50 years old vineyard wine; after selecting the grapes during harvest at the vineyard and at the winery afterwards, a pre-maceration for some days is made.

Fermentation at 27°C, wine ages for 5 months in Stainless Steel vats before completing the ageing in 500 liters second-fill French barrels for another 6 months. After ageing, wine is bottle for resting at least 6 months more at the cellar.
