

### O MOURO



#### D.O. Ribeira Sacra

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.

**Grape variety:** Mencía.

**Vineyards:** Young vineyards in small plots settled on granitic and black slate soils.

**Harvest:** Hand picking in 20kg plastic crates.

**Elaboration:** 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.

**Alcohol:** 13,5 % Vol.

**Tasting notes:** Intense and light ruby color. Clean and fruity nose with aromas of red fruit of red cherries, strawberries and raspberries. Slightly spicy (clove, white pepper and some herbs in the end). IN the mouth is fruity, dry, with high acidity and a silky tannin perfectly matched with the acidity. An honest and balanced wine that shows the variety in its best.