

TECHNICAL SHEET

FERRADOR

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D.O. Ribeiro

Ferrador, Galician word that in Castilian means farrier, It's our youngest and most fruity white. A multivarietal, in the style of the typical "blends" of the Ribeiro.

Grape varieties: 70% Treixadura, 30% Torrontés

Vineyards: young vineyards settled on loamy soils. clayey planted in trellis.

Harvest: Manual in boxes of 20 kgs.

Elaboration: Fermentation at a controlled temperature between 15°C and 18°C for approximately 15 days in tanks of stainless steel. Aging on its lees for 2 months.

Alcohol: 12,5 % Vol.

Tasting notes: Very clean straw yellow color. Very intense nose with fruity sensations of green apple and pineapple. In the mouth it is wide, fresh and with a pleasant sweet fruit finish. A wine designed to drink and enjoy.