

O MANSO



D.O. Ribeira Sacra

O Manso represents the difficult balance between freshness and acidity of Mencía, and the structure and character of the wood. A wine created for enjoyment.

Variety: Mencía.

Vineyard: Vineyard with vines of more than 50 years settled on granite and slate soils.

Harvest: Manual in boxes of 20 kgs.

Elaboration: Cold pre-maceration for several days. Maceration and fermentation at a maximum of 27°C for 15 days. It remains for 5 months in a steel tank.

Aging: Aging for 6 months in barrels of 500 liters of second year french oak. Refined in the bottle during a minimum of 6 months.

Alcohol: 13,0 % Vol.

Tasting notes: Intense ruby red color with a medium-high layer. Complex nose, with toasted notes from its passage through wood, very intense red fruit. In the mouth it is structured with memories to coffee, to e and ripe red fruit. Long and persistent.