



ABADÍA
DA COVA

ABADÍA DA COVA AMARANTE



Harvest: 2017.

Type of grape: Mencía and Merenzao.

Viticultura: Heroic in terraces. All works are done manually.

Vineyard: A Granxa.

Orientation: South – Southwest.

Altitude: 460m.

Architecture: In terraces.

Slope: 64%.

Soil: Granítico con trazas de pizarra; con predominancia de limos y arenas. Posee cubierta vegetal seleccionada y espontánea.

Age of vineyard: 35 years.

Conduction: Espalier at simple cord.

Pruning: Royat.

Density of plantation: 4700 vines/ha.

Harvest: Manual in boxes of 18 kilos.

Heroes: José Ramón and Manuel watch over this vineyard with a lot of respect and attention.

Elaboration: Manual selection of grape. The grape is destemmed and slightly pressed. The Mencía grape is vinified by bleeding, macerating just a few hours; The Merenzao ferments and macerates at low temperature for fifteen days. The alcoholic fermentation is made in separate stainless steel tanks. Both wines are assembled at the end of the malolactic fermentation and it rests for at least three months in tanks.

Vintage: The first half of the year was humid and warm, followed by a very hot and dry summer, which provoked a good maturity development, accompanied by a great sanitary state and average temperatures in the first six months. From there, the year was very dry and hot. This climate favoured an early and excellent maturity. The harvest was held between the 6th and the 15th of September.

Serving temperature: 8/10°.

Alcohol content: 12.8% vol.

Total acidity: 5.8 g/l.

Tiempo de guarda: Up to 2 years. Consume preferably during the first year.

Tasting Notes: Attractive raspberry rose colour of high intensity, clean and bright. Aromas of red fruits on a floral base, milk and red candy, very fresh and spicy with liquorice and aromatic herbs hints. On the palate, it is silky, fruity, with an excellent acidity. Greasy touch, tasty of high complexity and volume.

Guide Peñín 2018: 90 points.

*3rd vintage in market of Abadía da Cova Rosé

