



A FUGA



Harvest: 2017.

Type of grape: Mencía.

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

Vineyard: Finca Arrancada and farms of small vine-grower.

Orientation: South .

Altitude: 480m.

Architecture: In terraces.

Slope: 58%.

Soil: Granite with slate traces. With permanent plant cover.

Age of vineyard: 10/60 years.

Conduction: Espalier at simple cord.

Pruning: Royat.

Density of plantation: 4350 vines/ha.

Harvest: Manual in boxes of 18 kilos.

Heroes: Ramón and Antonio take care of this vineyard honestly.

Elaboration: Manual selection of each bunch. The grape enters destemmed and is slightly pressed. It is vinified in stainless steel tanks at controlled temperature. The wine rests on its own lees for at least two months before bottling. No clarification process is undergone to preserve its qualities.

Vintage: This vintage began with a wet winter and cold weather, followed by a spring also humid and with very high temperatures. The summer, on the other hand, was very dry and hot, which provoked a general advancement in the harvest. It was held between 30th of August and 14th of September.

Serving temperature: 16/18°.

(We recommend you oxygenate all of our wines of Mencía)

Alcohol content: 12.4% vol.

Total acidity: 5.2 g/l.

Save time: Hasta 2 years.

Consume preferably during the first year.

Tasting Notes: Purple and red tones, medium layer, clean and bright. Fresh aromas of fresh red fruit and white flowers, combined with herbs of mountain and a certain minerality. On the palate, it is fresh, fruity and with floral tones. Balsamic memories. It ends up accompanied by a good acidity.

Peñin Guide 2018: 88 points.

Guide of wine in Galicia 2017: Gold.

