



WINE:

Gran Leiriña



VARIETY:

100% TREIXADURA

ORIGIN:

D.O. RIBEIRO

OENOLOGIST:

Pablo Estévez

LOGISTIC:

EAN-13 8414736000043
Dun-14 / ITF-14 68414736000243
GTIN-14 68414736000243

VINEYARD:

Different types of soils and orientations in Arnoia, Esposende, Leiro, Ribadavia and Ventosela, what makes the wine have different nuances from sandy granitic soils and blackboard of each zone. Vineyard age between 12 and 28 years.

WINE HARVEST:

Vineyard grape's selection in 15kg boxes, the grape temperature control is carried out from the second week of September.

PRODUCTION:

Grape's selection on vibrating table, cold pneumatic pressing with separation of musts, static racking, Fermented in tanks of stainless steel at controlled temperature 18°C.

Cleaning decanting, cold stabilization, filtered and then it is bottled.

TASTING NOTE:

VISUAL PHASE:

Lemon yellow with herbaceous reflections, clean and bright.

SMELLING PHASE:

Own aromas from Treixadura, intense, floral with tropical fruits notes.

TASTING PHASE:

It is a broad wine, persistent and rich in sensations that awakens the senses of freshness and joy. Good structure and balance.

ALCOHOL:

12,0 % Vol.

HOLD ITS POTENTIAL:

5 Years

SERVING

TEMPERATURE:

8-10°C.

PRESENTATION: 75 c.l. bottle / 6 units wine box.
Europallet 100 boxes / 20 boxes / floor / 5 floors

VEGAN

PROJECT:

After a entire life in the industry, Juan Miguez Montero in 1980 decides to develop and market its own wine, Gran Leiriña brand was created which takes its name from a small vineyard in Carballeda de Avia.

1º prize White Ribeiro 2010 / 92 P. THE WINE ADVOCATE / 89 Guia Peñin



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