



WINE:

O Ventosela

VARIETY:

Coupage of varieties:

PALOMINO 80% / TREIXADURA 20%

ORIGIN:

D.O. RIBEIRO

OENOLOGIST:

Pablo Estévez

LOGISTIC:

EAN-13 8414736000012
Dun-14 / ITF-14 68414736000236
GTIN-14 68414736000012

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 of 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 racking, cold stabilization, filtered and then it is bottled.

TASTING NOTE:

VISUAL PHASE:

Herbaceous reflections and pale gold color.

SMELLING PHASE:

Fresh and fruity whose scent reminds of ripe fruits and light exotic notes.

TASTING PHASE:

Kind taste, fine and silky, tasty and a long mouth finish.

ALCOHOL:

11 % 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, O Ventosela brand was created, It is the native town which owns vineyards which takes its name, where the two varieties that give rise to this wise mixture are grown.

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