WINE: O'Ventosela

VARIETY:

GARNACHA

ORIGIN:

D.O. RIBEIRO

OENOLOGIST:

Pablo Estévez

LOGISTIC:

EAN-13	8414736000036
Dun-14 / ITF-14	68414736000168
GTIN-14	68414736000168

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:

SGrape´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.
TCleaning racking, cold stabilization, filtered and then it is bottled.

TASTING NOTE:

VISUAL PHASE:
Intense ruby color, bright and clean.

SMELLING PHASE:
Raspberry aromas, blackberries and strawberries with light memories of cinnamon.

TASTING PHASE:
Noble agile and balanced, soft tannins and very pleasant finish.

ALCOHOL:	HOLD ITS POTENTIAL:	SERVING TEMPERATURE:
10,50 % Vol.	5 Years.	10/14°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 takes its name from a native village where Garnacha variety is cultivated and give rise to this wine.

BODEGASYDESTILERIAS@OVENTOSELA.COM
WWW.OVENTOSELA.COM +34 678 660 093