WINE: **Viña Leiriña**

VARIETY:

Coupage de variedades
Treixadura Godello
Albariño

ORIGIN:

D.O. RIBEIRO

OENOLOGIST:

Pablo Estévez

LOGISTIC:

EAN-13	8414736000029
Dun-14 / ITF-14	68414736000250
GTIN-14	68414736000250

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:
Rainbow yellow with herbal tones.

SMELLING PHASE:
Intense fruity aroma, very approachable.

TASTING PHASE:
Fresh and light full of life wine, stands out for its acidity that gives a particular point of freshness.

ALCOHOL:	HOLD ITS POTENTIAL:	SERVING TEMPERATURE:
11,5 % Vol.	5 Años.	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, Viña Leiriña brand was created, which takes its name from a small vineyard in Carballeda de Avia, where the three varieties that give rise to this wise mixture are grown.

O VENTOSELA

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