



WINE:

Viña Leiriña

VARIETY:

MENCIA

ORIGIN:

D.O. RIBEIRO

OENOLOGIST:

Pablo Estévez

LOGISTIC:

EAN-13 8414736000180
Dun-14 / ITF-14 68414736000380
GTIN-14 68414736000380

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:

Destemming and gently squeezing the grapes, they are incubated and a first maceration is carried out before the fermentation process that is remounting and shaking. Later its fermented in stainless steel tanks for 10 days, finished this fermentation a vertical pressing is carried out and it returns to the deposit where the malolactic fermentation takes place. Decants naturally and maturely.

TASTING NOTE:

VISUAL PHASE:

Cherry color violet edge.

SMELLING PHASE:

Bone fruit fresh aroma, balsamic.

TASTING PHASE:

Fresh with great fruity and structured expression.

ALCOHOL:

11,5 % Vol.

HOLD ITS POTENTIAL:

5 Years.

SERVING

TEMPERATURE:

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, Viña Leiriña brand was created, it takes its name from a small vineyard in Carballeda de Avia where mencia variety is cultivated and give rise to this wine.



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