

DESCRIPTION

60% Mencía and 40% Arauxa, Monterrei D.O. Its elegance comes from terroir.

VINEYARD

Grapes from 8 hectares of a plurivarietal plantation on an estate vineyard in the privileged "O Gargalo" location nestling on the slopes of the Monterrei castle, from which the wine and the winery itself take their name. The soils are characterised by the extraordinary geological diversity of the different zones that gives rise to a whole universe of terroirs on gently sloping land at altitudes of between 400 and 450 metres above the sea level. A singular characteristic is that the basis of soils terroir has a high percentage of clay, allowing the soil to retain more water and nutrients and affording the wines greater elegance and structure. The vineyard faces south, aligned with the cube-shapes that characterise the architectural structure of the winery. Passion and respect are the basic tenets for working with these two Galician varieties, together with eco-friendly winegrowing techniques.

HARVESTING

The variation of soils within the parcels mean that the vines behave differently and produce different types of grape although they come from the same variety. Grapes are harvested with meticulous care, in 18 kg crates, seeking to express the natural beauty of the terroir.

WINEMAKING

Total destemming and gentle pressing of the grapes. The must obtained is macerated at cold temperatures for 5 days. Fermentation in stainless steel tanks at a controlled temperature of 26º for a period of 25 days. The wine is matured in stainless steel tanks for 5 months. Bottle ageing before release.

ALLERGENS

Gluten Free. Suitable for Vegans. Contains sulfites.

TASTING NOTES

This wine is a work of art for singular wine lovers longing to taste a coupage of Mencía and Arauxa (the expression of the Tempranillo grape in Monterrei). Cherry red colour with a blueish rim. Its truly special, unique indigenous varieties invite us to discover a rich, highly subtle blend of strawberries and raspberries with delicate mineral notes of vanilla. On the palate it awakens a host of unbeatable sensations with a sweet taste (cherry, plum and blackberry) and spices (Jamaican pepper). Fleshy, well-rounded, leaving a silky mouthfeel.

