

RAICES del MIÑO

VINOS de ALDEA

D.O. RIBEIRO
CEPAS AUTÓCTONAS



GRAPES: native strains. Treixadura 50%,
Albariño 45%, Godello 4% Loureira 1%.

AGING: on lees for 5 to 6 months.

ORIGIN: As Bouzas, Castelo de Miño.
D.O. Ribeiro.

BOTTLING: February 22nd, 2018

VINEYARD ALTITUDE: 200-350 m.a.s.l.

TOTAL PRODUCTION: 3339 bottles.

AGE OF THE VINES: planted in 1970.

Alcohol: 13,2%

Total acidity: 5,60

Ph: 3,52

Residual sugar: 0,4gr/l

PLANTING DENSITY: 6250 plants per
hectare.

TASTING NOTES: Pale yellow colour with
greenish shades. Aromatically intense with notes
of fresh citrus, fruits of stone fruits, green apple
and pineapple fruits. It approaches the medium-
bodied palate, somewhat fatty and firm acidity
that defines its freshness. Tropical aftertaste of
medium finish.

VINE TRAINING SYSTEM: double lace
and stake.

VINEYARD MANAGEMENT: traditional
trellis, pruning gugot.

We recommend consuming it at
temperatures between 46,4-53,6° F (8-12° C).

SOIL PROFILE: mixture of slates, granites,
with presence of minerals (iron, graphite,
boron, mica, chalk)

WINEMAKERS: Héctor Durigutti, Pablo
Durigutti and Attilio Pagli.

WINEMAKING

HARVEST: 2017

RECEPTION AT THE WINERY: first
fortnight of September.

ALCOHOLIC FERMENTATION: 21-23
days at 62,6°F (17° C) to preserve aromas.



CASTRELO
das **PEDRAS** 1836