

ROSA RIVERO 2014

TYPE OF WINE: Red
REGION: Valdeorras
GRAPE VARIETIES: 100% Mencía

ALCOHOLIC VOLUME: 13,5%
TOTAL ACIDITY: 5,4
pH: 3,75
VOLATILE ACIDITY: 0,86
ASO2L/T: 30/88

WINEMAKING:

After a manual selection in the vineyard, the grapes arrive in the winery for making a prefermentative maceration at 0°C. During the alcoholic fermentation, temperatures are controlled not to let it overtake the 28°C. After the malolactic, the wine ages in French oak barrels during 12 months and then, it remains 6 months in the bottle until it is released to the market.

HARVEST DESCRIPTION:

Harvest in 2014 increased wether in quantity or in quality compared to 2013.

Mild weather conditions brought a complete maturation and the excellent health of the grapes.

TASTING NOTES:

Cherry red with garnet edge.

High aromatic intensity, rich in mineral and fruity aromas with a background of wood and mature fruit. Very tasty with mature tanins and an adequate acidity, also finding hints of mature grapes. Long in mouth and elegant. Perfect for sharing with a Mediterranean diet, sausages, stews...

Service temperature 16°-18°C

