

# DOS 2020



60% Mencía, 20% Garnacha, 10% Merenzao, bits of Tempranillo, Godello, and Jerez

## VINEYARDS

A plurivarietal blend from old vines on the Miño side of the Ribeira Sacra, with a more pronounced Atlantic influence, planted on soils of slate schist. These factors result in a structured wine with relatively firm tannins and complexity, that still retains freshness.

## VINTAGE

The 2020 growing season started off with humidity and disease pressure that thinned the crop, which was followed by a warm and dry summer. The lack of excessive moisture meant that the grapes were healthy and ripe earlier than usual, so harvest occurred on September 13th. Grapes were selected and picked by hand in 18kg cases.

## VINIFICATION

Fermentation for took place in a 600L open-top barrel, 100% whole cluster. No SO<sub>2</sub> was added at crush. Maceration lasted for 18 days. As usual, grapes were footstomped and all punchdowns were done by hand with either a chestnut stick or with hands to submerge the cap. After eight months aging in a neutral 400L barrel, the wine was racked to stainless for three weeks before bottling.

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Alcohol	12.9%
pH	3.9
Total Acidity	4.6 g/L
Residual Sugar	0.1 g/L
Volatile Acidity	0.9 g/L