

MOONRISE 2021



Mencía with Garnacha and bits of Merenzao, Brancellao, Godello, Treixadura and Jerez

VINEYARDS

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

VINTAGE

The 2021 growing season was for the most part cool, which meant relatively lower sugar levels and higher acid into September, keeping the wine fragrant and fresh.

The vineyards were picked by hand on September 11 and 12, and as always, everything went into 18kg crates.

VINIFICATION

Fermentation for took place in stainless, with about 20% whole cluster. Maceration lasted for 12 days and the wine was pressed while it was still fermenting. The wine was aged in a combination of stainless, glass demijohns and used French oak until bottling in summer 2023.

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|-------------------------|----------------|
| <u>Alcohol</u> | <u>11.2%</u> |
| <u>pH</u> | <u>3.6</u> |
| <u>Total Acidity</u> | <u>5.3 g/L</u> |
| <u>Residual Sugar</u> | <u>0.1 g/L</u> |
| <u>Volatile Acidity</u> | <u>1.1 g/L</u> |