

ROSA CLARA 2021



Mencía with a bit of Godello and Treixadura

VINEYARDS

The grapes are from a vineyard neighboring one of my plots just below the village on Guxeba, close to the Miño river. The soils are decomposed granite and vines are old. All farming is of course by hand by my neighbor Marisol.

VINTAGE

The 2021 growing season was for the most part cool, which meant relatively lower sugar levels and higher acid even late into September. Perfect for a rosé.

The grapes were picked by hand on September 24 into 18kg crates.

VINIFICATION

Due to the cool summer, the phenolics were not quite ripe enough to justify much maceration, so the grapes were all loaded into the stainless basket and pressed directly. The juice was left to settle before being sent to ferment in barrel. When fermentation completed, the barrel was topped with Tres (godello and treixadura) and left to age in a 225L barrel for 6 months. It spent a further 5 months in stainless before bottling.

Alcohol	12.3%
pH	3.5
Total Acidity	5.1 g/L
Residual Sugar	0.1 g/L
Volatile Acidity	0.7 g/L