

ROSA NEGRA 2019



90% Mencía and 10% Godello

VINEYARDS

The grapes are from a vineyard perched on the slate slopes of the Quiroga valley, overlooking the Sil. The vineyard was planted 40 years ago in a privileged position and is farmed expertly by a good friend.

VINTAGE

The 2019 growing season was for the most part warm and dry, which is ideal for this part of the world. The grapes from the vineyard hold on to their acidity well into September, making for prime rosé material. The grapes were picked by hand on September 19 into 18kg crates.

VINIFICATION

Everything was footstomped together in an open-topped barrel and left to macerate for 18 hours before pressing. The juice was left to settle before being sent to ferment in barrels. When fermentation completed, 75% was left to age in a 225L barrel for 9 months while the remainder was racked to stainless. The maceration gives the wine color, texture, and body, without sacrificing freshness or elegance. A dark rosé or light red?

<u>Alcohol</u>	<u>11.5%</u>
<u>pH</u>	<u>3.3</u>
<u>Total Acidity</u>	<u>6.9 g/L</u>
<u>Residual Sugar</u>	<u>0.2 g/L</u>
<u>Volatile Acidity</u>	<u>0.6 g/L</u>