

# TINTO DOS 2015



70% Mencia, 15% Brancellao and 15% Garnacha Tintorera

## VINEYARDS

A special blend of 100% organic parcels located on the Miño side of the Ribeira Sacra. All of the vineyard work is performed by Roberto Regal, organic viticulturalist extraordinaire.

The varietals were chosen to balance the sweet fruitiness of Mencia with old vine Garnacha Tintorera rusticity and Brancellao acidity. A structured wine with relatively pronounced tannins and firm natural acidity.

## VINTAGE

2015 was a standout year for the Miño side of the Ribeira Sacra. Dry, warm, with plenty of sunshine to burn off the morning fog and ripen the grapes. The harvest month of September was also characterized by fair weather, and we were able to choose when to pick without pressure from rain.

## VINIFICATION

Fermentation took place in an open-topped 500L barrel the old fashioned way: toss the grapes in 100% whole bunch, jump in the barrel and start stomping. The fermentation peaked at 28°C with no need for cooling plates, and three weeks of gentle maceration passed before pressing direct to barrel. The result is a robust wine that needed six months in barrique to round out, and this wine has the structure to improve in bottle for years to come.

Alcohol	13.0%
pH	3.7
Total Acidity	4.9 g/L
Residual Sugar	0.3 g/L
Volatile Acidity	0.6 g/L