

TINTO UNO 2015



80% Mencía with 20% old vine Garnacha Tintorera

VINEYARD

The grapes are grown organically in a single parcel by biologist Carlos Carballeira, perched on the steep granite slopes of the Amandi side of the Cañon do Sil. The site is high enough to avoid excessive moisture from the river yet low enough with a southern exposure, allowing the grapes to fully ripen.

VINTAGE

2015 offered an exceptionally dry, healthy growing season absent of mildew. Yields were down while quality was up. Grapes were harvested on September 14th, with excellent phenolic maturity yet none of the rot that can sometimes plague the Ribeira Sacra. Grapes were selected and picked by hand in 18kg cases.

VINIFICATION

Clusters were sorted by hand before being loaded 100% whole bunch into the 1000L fermentation tank and stomped underfoot. No sulphur was added at crush. Maceration lasted three weeks, with progressively gentler pigeage and finally manual pumpovers using a bucket to keep the cap moist. The fermentation temperature reached 28°C.

After pressing, the wine was allowed to settle before being transferred into a neutral 500L barrel, in which it rested on its lees for eight months without disturbance. A small dose of sulphur was added prior to bottling.

Alcohol	12.4%
pH	3.8
Total Acidity	4.8 g/L
Residual Sugar	0.0 g/L
Volatile Acidity	0.7 g/L