

UNO 2019



70% Mencía with 20% Garnacha Tintorera and 10% Godello

VINEYARD

The grapes are from a vineyard perched on the steep granite slopes of the famed Amandi side of the Canón do Sil. The site is high enough to avoid excessive moisture from the river yet low enough with a southern exposure to allow the grapes to fully ripen.

VINTAGE

The 2019 growing season was for the most part warm and dry, which is ideal for this part of the world. The lack of excessive moisture meant that the grapes were healthy and evenly ripened, so harvest occurred around the usual date on September 9th. Grapes were selected and picked by hand in 18kg cases.

VINIFICATION

Clusters were sorted by hand before being stomped whole cluster in two 500L open-top barrels. No SO₂ was used at crush. Maceration lasted 16 days, with progressively gentler pigeage and finally manual pumpovers using a bucket to keep the cap moist.

After pressing, the wine was allowed to settle before being transferred to two well used 225L barrel, in which it rested on its lees for nine months without racking.

<u>Alcohol</u>	<u>12.8%</u>
<u>pH</u>	<u>3.7</u>
<u>Total Acidity</u>	<u>4.9 g/L</u>
<u>Residual Sugar</u>	<u>0.0 g/L</u>
<u>Volatile Acidity</u>	<u>0.7 g/L</u>