

UNO 2020



70% Mencía and 20% Garnacha Tintorera with Godello and Dona Branca

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 2020 growing season was warm and dry, which is ideal for this part of the world. The lack of excessive moisture meant that the grapes were healthy and ripe, so harvest occurred earlier than the usual date on September 5th. Grapes were selected and picked by hand in 18kg cases.

VINIFICATION

Clusters were sorted by hand before being stomped whole cluster in an open-top 500L barrel. 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 a well-used 225L barrel, in which it rested on its lees for nine months without racking.

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| Alcohol | 13.6% |
| pH | 3.8 |
| Total Acidity | 4.6 g/L |
| Residual Sugar | 0.1 g/L |
| Volatile Acidity | 0.8 g/L |