

HEROICO

TYPE OF WINE:	Red
D.O.:	Ribeira Sacra
GRAPE VARIETIES:	Mencia
AGEING:	None
ABV:	13,5%

WINEYARD: In the village called Doade (Amandi subzone). Vineyard in steep escarpments, south-west orientation, manual harvesting.

WINEMAKING: Natural fermentation in stainless steel deposits at controlled temperature between 19° C and 21° C, early devatting before the fermentation is completed.

SOIL:

CLIMATE: Slate, warm soil, helping ripeness and giving the wine its character.

Transition from Atlantic to Mediterranean climate allowing a perfect ripeness, keeping balance and freshness.

VISTA: Picota red with violet hints and middle-high intensity.

NARIZ: Ripe red fruits, Picota cherry, black plum and reminiscent of spices.

TASTE: Fresh, easy to drink and smooth tannins and fruity aftertaste.

GASTRONOMY: Cocido gallego (vegetables, beef and pork meats, potatoes and chickpeas), roasted rabbit, grilled meat, medium-hard cheese.



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