

HORATIUS

MENCIA

TYPE OF WINE:	Aged red wine
D.O.:	Ribeira Sacra
GRAPE VARIETIES:	Mencia
AGEING:	12 months in French oak barrels and minimum 12 months in bottle

WINEYARD: Finca Porta Doade, vineyards located in the heart of the Ribeira Sacra. Vineyard in steep escarpments, south-west orientation, manual harvesting.

WINEMAKING: Manual selection of the best bunches from our vineyard. Cold pre-fermentation maceration and fermentation in French oak truncated cone deposits.

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

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

COLOUR: Picota red with high intensity.

AROMA: Intense and balanced aroma. Notes of ripe red fruits, blackberries, balsamic anise and liquorice.
It also reminds of bakery aromas.

TASTE: Wide entrance in the mouth, with cherry and cocoa notes. Good structure, medium tannins and balanced acidity. Long, elegant and velvety finish. With a retronasal that evokes the mineral character of the plots.

GASTRONOMY: Roasts, game stews, baked meats, mature cheeses.



790 BOTELLAS
VINO DE AUTOR

SE RECOMIENDA SU DECANTACIÓN

BODEGA
REGINA VIARUM

DOADE S/N, SOBER. 27424 LUGO (ESPAÑA)
T. 982 09 60 31 | info@reginaviarum.es
WWW.REGINAVIARUM.ES