

REGINA VIARUM

MENCÍA

TYPE OF WINE:	Red
D.O.:	Ribeira Sacra
GRAPE VARIETIES:	Mencía
AGEING:	6 months on fine lees

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

WINEMAKING: 6 months on fine lees in stainless steel deposits, no barrel to keep its fruity personality.

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: The hue or tonality with an appealing Picota cherry colour with violet glints.

AROMA: Reminiscent of fresh and fruity smell particularly very ripe red fruits. Mineral notes.

TASTE: Fresh attack, very expressive mineral intensity, round and velvety structure in the mouth. Gentle, wide and long aftertaste. Warm and persistent.

GASTRONOMY: Cocido gallego (dish of vegetables, pork and beef meats, potatoes and chickpeas), meat stews, red tuna, medium-hard cheeses.



BODEGA,[®]
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