

SÁCRIMA

BARRICA

TYPE OF WINE:	Red
D.O.:	Ribeira Sacra
GRAPE VARIETIES:	Mencia
AGEING:	10 months in barrel

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

WINEMAKING: Pre-fermentative maceration for 72 hours to achieve primary aromas. Fermented at a controlled temperature, with 'délastage' and daily overruns.

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: Intense and bright red, with ruby edges.

AROMA: Intense aroma with hints of ripe fruit: red and black.

TASTE: Fresh and enveloping, with good structure and toasted notes. Long and persistent finish.

GASTRONOMY: Meat, stews and cheeses.



BODEGA
REGINA VIARUM

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