



A COROA LADEIRA VELLA 2018

Designation of Origin VALDEORRAS

Enologist: Ángel Sánchez Cuesta

Vineyard

This special wine is a production of Garnacha Tintorera from century-old vines, from which only comes to the market a reduced, limited, and numerated quantity of bottles.

A wine of great tipicity elaborated with Grenache grapes from our centennial vineyard "O Rasedo", of slate soils and very low average production of 1 kg (2,2 lb) per vine.

An inimitable wine with great character and high potential for aging.

Vinification

Alcoholic Fermentation: in stainless steel tanks during 15 days

Temperature: 25 degrees Celsius

Malolactic Fermentation: in French oak barrel

Time in Barrel: 12 months

Time in Bottle: 12 months

Analysis

Grape variety: 95 % greanche tintorera, 5% selected indigenous Galician varieties

Alcohol Content: 14,5 C

Total Acidity: 5,3 gr/l

Residual Sugar: < 1,3 gr/l

PH: 3,5

Tasting Notes

Visual: the maturation of Ladeira Vella shows us an important structure, revealing a distinguished and glamorous purple red.

In nose: this wine has a nice and fine character. Ripe black fruit, blackberry and blueberry. Even, it has a taste toast lollipop and delicate chocolate notes.

In mouth: it is a full bodied wine and well structured. There are not greenish feelings. The feel of acidity will be balanced with cold. It is long and persistent wine, with a great presence of fruit and an aftertaste in which spicy notes dominate.



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