



# A COROA LADEIRA VELLA 2020

Designation of Origin VALDEORRAS  
Enologist: Ángel Sánchez Cuesta      Production: 1.393 bottles

## 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: 5,74 gr/l

Residual Sugar: < 1 gr/l

PH: 3,83

## 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 presents us a carefully structured wine, with notable body and great power where pleasant memories of black fruit and the attentive finesse of toasted wines return.

