



A COROA LADEIRA VELLA 2022

Designation of Origin VALDEORRAS

Enologist: Ángel Sánchez Cuesta

Production: 1.811 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: 15 C

Total Acidity: 5,10 gr/l

Residual Sugar: < 1 gr/l

PH: 3,7

Tasting Notes

Appearance: Ladeira Vella presents a deep, vibrant red, where time and maturation have woven a purple robe with violet reflections—dense and luminous. Its thick layer hints at a full-bodied wine with character.

Aroma: The nose is a dialogue between freshness and complexity. At first, juicy dark fruits burst forth, followed by warmer nuances: toasty butter candies, lightly salted sunflower seeds, and a whisper of sweet spices. All wrapped in an elegant minerality reminiscent of wet slate.

Palate: The attack is powerful yet refined, with silky tannins outlining a broad, well-defined structure. The black fruit reappears, now with a touch of compote, balanced by a bright acidity that adds vibrancy. Toasty notes integrate seamlessly without overpowering the fruit, adding depth. The finish is long, with a gentle return of those roasted hints and a subtle reminder of aromatic herbs that invite another sip.



www.acoróa.com

acoróa@acoróa.com / +34 988 310 648

