

MEMORIA DE VENTURA GARNACHA, 2017



This is a village ´s wine, as all the grapes come from old vineyards of greneche from A Rúa of Valdeorras. The slaty soils require a laborious viticulture, as the vines are in vase and we do not use herbicides. The wine spend some time in oak barrels keeping its fruity taste and intense minerality. It is a wine that leaves nobody indifferent.

GRAPES

100% granache

VITICULTURE

Small vineyards with all vines in A Rúa of Valdeorras.

HARVEST

Manual harvest by the end of october 2017

FERMENTATION

Alcoholic and malolactic fermentation in inox deposits.

AGING

One year in french oak barrels. 6 months in bottle.

BOTTLING

September 2019

PRODUCTION

1.100 bottles

ALCOHOL

14% vol.

ACIDITY

5,45 gr/l

SERVICE TEMPERATURE

15-16°

CONSUMPTION

Medium-long term (2 to 5 years)

TASTING

Intense granate red color and medium-high layer. Complex nose, where red and black fruits predominate such as blueberries and ripe blackberries, and wood toast. In the mouth it is fleshy and structured, greedy. Long aftertaste and great persistence.

MEMORIA DE VENTURA GODELLO, 2019



To achieve a personal godello we have looked for the best vineyards, on very open slopes and with good ventilation, in which we obtain a perfect balance between alcoholic content and acidity. This wine is broad on the palate, persistent and structured, but also more complex. Despite being a young wine, it reaches its peak a couple of years after the harvest.

GRAPES

100% godello

VITICULTURE

Various plots in the western area of Valdeorras, in A Rúa and Petín.

HARVEST

Manually, mid-septiembre 2019

FERMENTATION AND AGING

80% of the wine fermented in stainless steel tanks. Aged for 4 months on its own lees. The remaining 20% ferments in 500-liter oak barrels with the same aging process on lees.

BOTTLING

February 2020

PRODUCTION

12.000 bottles

ALCOHOL

13,5% vol.

ACIDITY

5,85 gr/l

SERVICE TEMPERATURE

10-12°

CONSUMPTION

1 to 3 years

TASTING

Greenish yellow, bright. Intense and complex nose, highlighting white fruits and fennel on a light wooden background. In the mouth it is broad and structured, with typical fatty sensations of the variety and its aging on the lees. Long and fresh aftertaste.

DEZ, 2017



This wine is harvested at altitude, where the summer nights are cool and the granite terroirs help to preserve that freshness, providing minerality and good acidity. For its elaboration we always look for late ripening to enhance fruity sensations. The result is a wine reminiscent of the classic Mencía of Valdeorras.

GRAPES

Mencía, granache

VITICULTURE

Vineyards located in A Rúa of Valdeorras

HARVEST

First octubre for mencia and mid-october for granache, 2017

FERMENTATION

Alcoholic and malolactic fermentation in open stainless steel tanks.

AGING

Part of the wine is aged in French and American oak barrels for 6 months while another remains in tank. It rests in the bottle for 4 months before going on the market.

BOTTLING

Novembre de 2018

PRODUCTION

7.000 bottles

ALCOHOL

13,5% vol.

ACIDITY

5,6 gr/l

SERVICE TEMPERATURE

14-15°

CONSUMPTION

Medium-long term (2 to 4 years)

TASTING

Cherry red color and medium layer. Frank nose, where the red and lightly toasted fruits of the wood predominate. In the mouth it is fresh and alive.

TREBÓN, 2018



This wine is another bet on indigenous and minority grape varieties, the so-called castes nobres. Its production involves detailed planning since it includes sousón and brancellao, two varieties that we combine according to the result of each vintage so that the wine does not lose its character. It is a modern red, with polished tannin, finesse and good fruit, with a slightly spicy background.

GRAPES

53% sousón y 47% brancellao

VITICULTURE

Vino de Finca, las uvas proceden en su totalidad de la Finca A Cotarona, propiedad de Adega da Pinguela.

HARVEST

Mediados de octubre 2018

FERMENTATION

Fermentación alcohólica y maloláctica en depósitos de acero inoxidable.

AGING

Crianza en barricas de roble francés y americano durante 1 año y reposo en botella durante 6 meses.

BOTTLING

Enero 2019

PRODUCTION

2.500 botellas

ALCOHOL

14,5% vol.

ACIDITY

562 gr/l

SERVICE TEMPERATURE

15-16°

CONSUMPTION

From 2 to 6 años

TASTING

Intense cherry red color and high robe. Frank nose, where black and spicy fruits of the sousón predominate, balsamic typical of the brancellao variety and toasted wood. In the mouth it is structured and with high tannins but well assembled.