

# ABADÍA DA COVA RED BARRICA

**Harvest:** 2017

**Type of grape:** *Mencia*

**Viticulture:** *heroic in terraces. All works are done manually.*

**Vineyard:** *A Seara, A Igrexa and Brinco*

**Orientation:** *South – Southeast*

**Altitude:** *310 - 430m*

**Architecture:** *In terraces*

**Soil:** *Schist, slate and granite soils with variation level in silt, sand and clay*

**Slope:** *45% - 70%*

**Age of vineyard:** *30/40 years*

**Conduction:** *espalier at simple and double cord and traditional system*

**Pruning:** *Royat and simple Guyot*

**Density of plantation:** *3100 - 4700 vines/ha*

**Harvest:** *Manual in boxes of 18 kilos*

**Heroes:** *Carlos, Roberto, Manuel and Fernando give their best to bring these vines to a perfect maturation, year after year.*

**Elaboration:** *The grape is selected manually. Destemmed, pressed and fermented in French oak truncated conical from 4000 to 7000 litres. Later it is aged on lees in French, American and Central European oak barrel of 400l. Wine is bottled without clarifying to preserve its natural characteristics. It can produce some precipitate in bottle that does not alter its qualities*

**Serving temperature:** *14°/16° (We recommend you uncork the bottle half an hour before consumption to oxygenate it)*

**Alcohol content:** *13.9% vol.*

**Total acidity:** *5.7 g/l*

**Save time:** *from 1 to 8 years. Long-haul wine. It is necessary to wait at least a year for the wine to be perfectly balanced.*

**Tasting Notes:** *Cherry red garnet colour, clean and brilliant with ruby edges. Complex and intense bouquet, mineral, with ripe, black and red fruit, shades of coffee, tobacco, and herbal mountain. On the palate, it is intense and tasty, with mature tannins, elegant finish and lengthy persistence.*

**Peñin Guide 2018:** *92 points*

**Guide of wines, spirits and wineries in Galicia 2018:** *Gold*

**XXIII Taste Ribeira Sacra 2017:** *Best wine of previous vintage Premio Gran Patrimonio Ribeira Sacra*

