

CAPRICO DE MERENZAO

2017 HARVEST

Only from a unique terroir such as the Alais vineyard could such an excitingly different wine be born, where finesse and intensity come together in our Capricho.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Merenzao grape.
- Grape destemmed and crushed, fermentation for about 10 days with gentle pumping, followed by a maceration during 8 to 10 days.
- After malolactic fermentation the wine is aged in French oak of second and third use for 10 months.

PROFILE



OPTIMAL
CONSUMPTION
MOMENT



AWARDS



Gold Medal
95 points



COLOR OF WINE
Red reminiscent of pillory.

DOMINANT FLAVORS



PILLORY



ROSE



RASPBERRY



AROMA
Intense, with its notes of rose, raspberry and cherry.

PAIRING



14% alc. vol.



We recommend decanting the wine before serving at around 15°C