



PORTO DE LOBOS

2016 LIMITED EDITION

From a unique site of miniscule terraces and steep slopes comes the return of the Brancellao, **the ancestral queen grape of Ribeira Sacra**, to the delight of lovers of great Atlantic wines.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Brancellao grape.
- Destemmed and crushed grapes, 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



5 years



COLOR OF WINE

Garnet that tends to purple

DOMINANT FLAVORS



VIOLET



CURRANT



LAUREL



AROMA

Intense, with notes of violet, currant, bay leaf and pepper.

PAIRING



13% alc. vol.



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