

CAPRICO DE MERENZAO

2016 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

FRUIT	● ● ● ● ●
BODY	● ● ● ● ●
TANNIN	● ● ● ● ●
ACIDITY	● ● ● ● ●
ALCOHOL	● ● ● ● ●

OPTIMAL
CONSUMPTION
MOMENT



COLOR OF WINE
Red reminiscent of pillory.

DOMINANT FLAVORS



PILLORY



ROSE

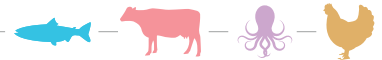


RASPBERRY



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