

FUNDADA EN 1879



Grapes

100% Mencia

Region/Appellation

Valdeorras

Alcohol by volume

14.00%

Residual Sugar

less than 2 g/l

pH

3.5

Total Acidity

5.4 g/l

Drinking Window

2024 - 2028

Tasting Guide



Tasting note printed

28/10/2024

A Villeira 2020 6x75cl

Winemaker Notes

Clean and bright cherry red color. The nose is intense and aromatic, with floral and mineral notes. The palate is fresh, with good acidity, concentration and a long, elegant finish.

Vineyard

The plot of approximately 1 acre is located at 700 meters of altitude, with an east orientation. It was planted in 1958 on stone terraces with walls of granite, and soils of poor, shallow and decomposed granite. Because of its mountainous location, the only way to work the land is Hand or with the help of animals. Sustainable viticulture is carried out.

Winemaking

Harvested Hand in 15-kilogram crates, allowing for a manual grape selection. The fermentation process with whole grape bunches is carried out in 6 different second use oak barrels of 500 liters, using natural yeast. The wine ages for 12 months in the same oak barrels used for fermentation.

Vintage

The 2020 harvest in Val do Bibei has been the earliest since we arrived, taking place in the third week of September. The winter was marked by cold temperatures and rainfall, followed by a warm summer with high temperatures during the day and cooler nights due to the altitude of As Ermitas (750 m). These weather conditions have resulted in a good and early alcoholic and phenolic maturation of the grapes, giving us a healthy, balanced, fresh and very aromatic vintage. Higher yields than in 2019 due to lack of any inclement weather during the summer.

Food match

Grilled and Roasted Red Meats

Great with grilled meats