

VALDERROA CARBALLO 2003

GRAPE VARIETY

Mencia, a red grape indigenous to Valdeorras, also known as 'negra' (black). It is well suited to hot, relatively humid and highly fertile conditions with medium to high production. It makes top-quality soft and velvety reds and rosés with a wide range of primary aromas.

VINES AND VINEYARDS

Old, low-yielding bush vines situated on south-facing, slatey slopes. Cultivation is by sustainable methods without recourse to herbicides or systemic treatments.

VINTAGE

The first shoots appeared in the second week of March, and ripening was completed by the second week of September. Fruit selection and vinification of the 2003 vintage was carried out by the bodega's own winemaking team. Picking was by hand and the grapes were carried in plastic crates to preserve good health and facilitate transport. Once in the bodega, the fruit was sorted and selected by hand.

BLEND

Valderroa Carballo is 100% Mencia.

AGEING

Matured in lightly toasted, fine grain French oak barriques from a variety of different coopers.

METHOD OF FINING

Natural albumen.

FILTRATION

Unfiltered.

ANALYSIS

- Alcohol:** 13% Vol
- Volatile acidity:** 0.7 g/l
- Total acidity:** 5.1 g/l
- Free sulphur:** 30 mg/l
- Total sulphur:** 59 mg/l

TASTING NOTES

Bright cherry red with hints of violet. Profound aromas of ripe red fruit and liquorice with appealing mineral tones. Very elegant, full and intense, with impressive length of flavour.

- Erving:** An ideal accompaniment to red meat, oily fish and pasta.
- Evolution:** Will continue to improve for three years in bottle if carefully stored.
- Serving:** Serve at 12-14°C in generous-sized glasses. Decanting is recommended.
- Bottles Produced:** 3,000
- Bottle :** 75cl Burgundy bottle

