

COLLEITA N. 5 Tinto (officially NV, but it's a 2017)

GRAPE VARIETY: Organic certified. Colleita means harvest in Galician language, so this wine is the result of the 5th harvest managed by our guys (2017). Officially the wine is a non vintage because it is a declassified wine with no appellation on it: therefore both the vintage and the grape varieties can't be mentioned on the back label according to wine laws. Sounds crazy, right? But we can help you with some more notes.

This red field blend includes 40% Caiño Longo, 34% Sousón, 26% Brancellao



SOIL COMPOSITION: mixed consistency tending towards decomposed granite and sand.

VINEYARDS: Single vineyard in Eira dos Mourous

VINEYARD EXPOSURE: South

ALTITUDE: 400 mt above sea level

YEAR PLANTED: 2003

YIELD PER HECTARE: 4.000-5.000 kilograms (4-5 metric tonnes)

VINIFICATION: the grapes are processed together starting from the harvest in the first two weeks of October. This is a true and authentic Galician field blend fermented in a restored chestnut cask! 40% of the wine is fermented with the stems and the maceration is 3 weeks long without extracting too much tannins by soft punch downs.

AGEING: upon complete fermentation the wine is racked and moved to another chestnut cask for 5 months. Modest lees stirring. Unfined and unfiltered. Bottled in April.

ALCOHOL CONTENT: 11% vol.

TOTAL PRODUCTION: 3.620 bottles

TOTAL sulfites: 38 mg

TASTING

COLOUR: Pretty light for a classic red wine

due to the reduced maceration length and some cold unusual temperatures during the harvest.

BOUQUET: intense with a pleasant scent of forest floor wild berries. Sousón provides a backbone of refreshing acidity that can detect as well in the nose.

TASTE: dry and moderately angular with mineral notes hand in hand with the red fruit. Enveloping and persistent, culminating in a slightly herbal and minty aftertaste.

SERVING SUGGESTIONS: Every kind of light cooked meat, grilled tuna and vegetables. The versatility here is huge and can be served from 14° (slightly chilled) to 18° Celsius.