



# CAPRICHIO DE MERENZAO

2018 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 Caprichio.

- 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



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** —  —  —  — 

14,5% alc. vol.



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