



# A Vilerna

Wine Cellar



## White wine Vilerna harvest 2016

Our white Ribeiro comes from grapes grown only in our own vineyards of traditional wine production.

### Varieties:

**Treixadura (67%)**, Godello, Albariño, Loureira, Lado and Torrontés

### Tasting notes

**Colour:** Pale yellow colour with verdant reflections.

**On the nose:** Fruit, flower and honey, stone-fruits such as plum and apricot and vegetable notes when young, acquiring nuances of complexity in the following two or three years after production.

**On the palate:** it is dry and smooth with a light touch of bitterness and a pleasant and unctuous finish.

With additional bottle ageing, this wine will develop its character in the following five to six years after production.

### TECHNICAL DATASHEET

Alcoholic strength 12 % vol

Harvest: In September, in baskets each containing 20 kg of grapes

Pressing: Pneumatic press

Fermentation: Temperature-controlled at 18°C

Racking: Static racking for 48 hours at 10°C

Bottling period: Summer 2017

Total acidity: ..... 5.56 gr/l

P.H.: ..... 3.56

Volatile acidity: ..... 0.38 gr/l

SO: Total: ..... 120 mg/l

Malic acid: ..... 2.2mg/l

Residual sugar: ..... 1.7 gr/l