



A Vilerma

Wine Cellar



Red wine *Vilerma* harvest 2015

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

Varieties:

Sousón, Brancellao, Caíño, Ferrón and Tempranillo.

Tasting notes

Colour: Bright, cherry-red middle layer.

On the nose: Mature red and black fruits with balsamic notes.

On the palate: full-bodied, balanced, complex and extended, revealing a good balance of acidity and tannins and with a good finish.

Atlantic character. Authentic Vilerma singularity.

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

Over time a deposit can form in the bottom of the bottle due to not having been subjected to stabilization treatment, or aggressive filtration.

TECHNICAL DATASHEET

Alcoholic strength 13.3 % vol

Harvest: In September, in baskets each containing 10 kg of grapes

Pressing: Traditional wooden press

Maceration: 15 days

Total acidity: 5.35 gr/l

P.H.: 3.72

Volatile acidity: 0.37 gr/l

SO₂ Total: 44.2 mg/l

Malic acid: 0 mg/l

Residual sugar: 1.2 gr/l