

## MALDITO15 AGE-WORTHY RED WINE

Long distance wine made of a meditated mix of preparations and different native grapes by the appellation of origin Valdeorras.

Maldito comes from uprooting and difficult times, from the courage and tenacity. I want to introduce you a brave passionate wine full of honesty, meet it, let it be itself and enjoy its interesting and seductive character.

Storage at < 59 °F and Server at 59 °F

Bottlel in november of 2016 - Prouction limited to 6.000 bottle

Native Grapes: Mencía 85%, Garnacha old vines 10%, Sousón, Brancellao and Caiño 5%.

Climate: Continental con influencia atlántica, con carácter de montaña mediana.

Exposure: Hillside with northwest and east orientations. Height: 350-400 m

**Soils:** 50% clay loam texture of slates and schists and 50% clay loam texture by alluvial formation on terrace.

**Elaboration and aging:** Fermentation with partial carbonic and malolactic maceration in a steel tank at a controlled temperature, slow ripening in the cellar with subtle work of French oak woods with light and medium roasting, and maintenance on fine lees of the fermentations.



B



## **MALDITO: Sensual, intense and elegant.**

It is presented with a lively cherry red and intense violet reflections. It exhibits seductive aromas of jams, seasoned with sweet spices and elegant balsamic notes. The palate offers intense sensations. It's tasty, fresh and round with a polished tannin structure.

Perfect accompaniment to meats, blue fish or salted fish, sausages with paprika, strong cheeses... Extraordinary with a stew.