



**EDUARDO PEÑA** CASTRELO DE MIÑO



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PRODUCT OF SPAIN

ESTE VINO ES UN BLENDO SELECCIONADO DE TRAVARZA, ALBARIÑO, GODELLÓ Y LOUPEIRA DE AVIEIRA EN ESTE VINO DE DELICIOSOS SAZONES Y PROFUNDO SABOR.

# EDUARDO PEÑA

Lovingly produced wine made by maceration of the grape types of *Treixadura*, *Albariño*, *Godello*, *Lado* and *Loureira*. using the lees and *coupage* slightly . Fermentation on 300-litres european oak barrels with medium grain, soft wood.

Its pale yellow colour with golden highlights is followed by a complex, intense nose of primary aromas; refined, graceful and very intense at the same time. Lemon, bay leaf and orange blossom aromas, tropical scents such as pineapple and mango. Peach and apricot, melt with vanillas, minerals and a light balsamic smoky touch.

Unctuous, full-bodied, and glyceric to the mouth. Well-structured, tasty and slightly bitter; well-balanced, crisp and with a persistent aftertaste.

% vol.: 13,5

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Total Acidity – 6,2 gr/l expressed in Tartaric

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Acid málico: 1,5 gr/l

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This wine does not present malolactic fermentation

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Aromatic profile – Terpenic

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Output – 25.000 - 30.000 bot.

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Presentation: Bot. Burgundy 750 ml. in box of 6 and 12 units Bot.  
Burgundy MAGNUN 1,5 liters

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