

Viñaredo

sousón



SANTA MARTA BODEGAS



D.O.: Valdeorras.

Wine type: Red barrel.

Disposal: March.

Origin: Own vineyards and vineyards controlled by Valdeorra's area vine-growers.

Soil type: Ferrous clays and slatey.

Orography: Hillsides at an altitude of 400 to 600 metres.

Weather: Mediterranean-oceanic.

Grape varieties: Souson 100%.

Age of strains: 35 years.

Cultivation techniques: Spalier and cordon system of pruning.

Vintage: Handmade, at the best moment of ripening, and into boxes of not more than 20kg. Grape selection table.

Date vintage: October.

Elaboration: Fermented pre soaking at 4° C, during 4 days and then under controlled fermentation at 24°C. Ageing is obtained during eight months in oak barrels and four months in the bottle.

Analytical datas

Alcohol: 13%

Acidity: 5,40

Tasting Notes

This wine appears as a bright one with dense blue and purplish red colour. Its aroma is clean and intense and the smell of red fruit stands out clearly. When first tasting it is soft and with roasted aroma. It is fresh and warm wine which appears as velvety with a correct astringent, well balanced and with a long lasting aroma after taste.