

Domus

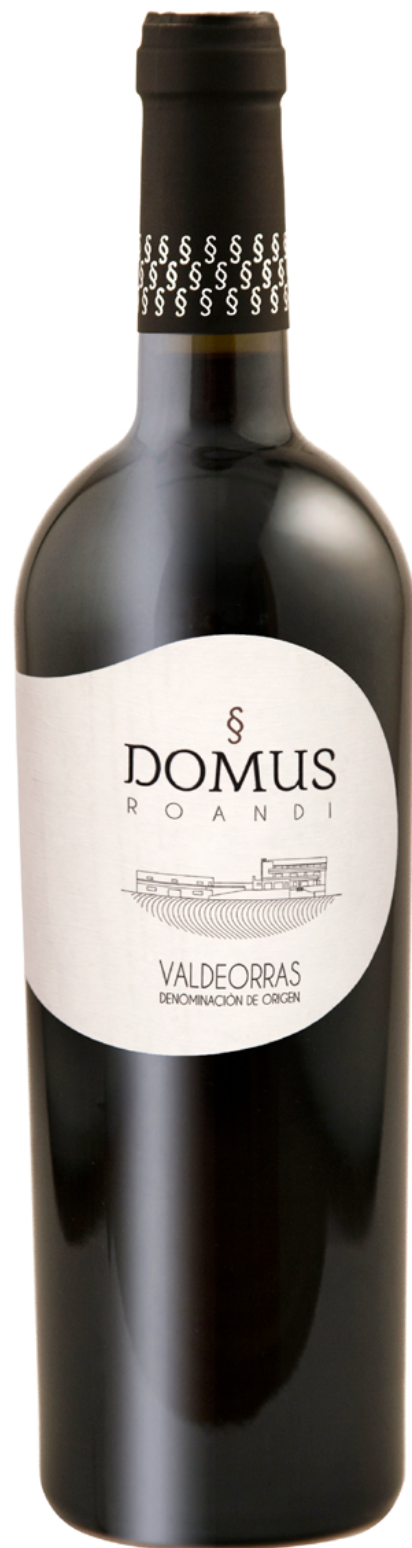
Bodega Roandi

ENG

Intense purple color with violet trim and medium layer.
Bright, clean tone. Nose complex, very varietal.

Average intensity. Vanilla and toasted aromas, as well
as ripe red fruits and floral contributions.

Exotic notes provided by breeding in noble woods.
In the mouth is very balanced, round, silky, prevailing fruit.





OUR HISTORY

Bodega Roandi, is nowadays the fourth generation of winegrowers of the Moral Family, who with great care have taken care of vineyards that have passed from parents to children, without having lost the love for the land and for the work well done to it. Over time.

Bodega Roandi begins its journey in 2008, entering the D.O. Valdeorras, and in 2009 produced its first crop with two unique brands in the market, a monovarietal white of godello, and a red oak.

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Bodega Roandi



OTHER AWARDS

- 90 Points Guide Peñín 2015, 2016, 2017.
- Silver Medal TOPWINE 2017 contest.
- Silver and Gold medal in the distinctions of the Wine Guide of Galicia 2016 and 2017
- Among others...

PRODUCTION

Domus was born from the illusion of new facilities, a new house (Domus in Latin). It is the first wine Crianza of the winery, made with our best grapes of Sousón, Albarello and Mencía, from our older vineyards, in a slatey soil, poor in organic matter, with an average altitude of 600m.

The harvest was carried out at low temperatures, with selection in vineyard and in winery. For the elaboration, it is begun by a maceration prefermentativa in cold after the crushing and destemming of the grapes.



VARIETY

Sousón and Mencía.



ALCOHOL

Content: 13,5% Vol.



SOILS

Slatey soil.



PRODUCTION

20.000 bottles.

