

Rectoral de Amandi

Bodegas gallegas

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This wine is made by the first winery protected by the D.O. Ribeira Sacra, located in Sober, considered the capital of the Amandi sub-area. It has a pretty cherry color with a violet rim. The nose has an intense aroma of fine and distinguished ripe fruit, reinforced by the varietals of the Mencía grape. The palate is intense and balanced with very intense retronasal route that gives it a peculiar elegance.





OUR HISTORY

What started as a passionate personal project more than 50 years ago with its founder, Manolo Arnoya, has grown to become a large business group in the wine industry, maintaining the family character and traditions established on its beginnings. Thus, delicate processing is the true essence of Bodegas Gallegas and is what tells us apart from

other companies in the industry, since the reliance of our customers has made us leaders.

Nowadays, our group consists of 5 large wineries in Galicia located in the northwest of Spain and our wines are sold in more than 50 countries around the world.

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OTHER AWARDS

- Gold Medal: Berliner Wein Trophy, vintage 2016 (Germany).
- Gold Medal: Concours Mondial de Bruxelles, add 2016 (Belgium).
- Among others...

PRODUCTION

The grapes are harvested by hand. The terraces known as terraces are very small and almost impossible to machine. To harvest it is usually accessed through trails, and sometimes even from the river itself. All this process is done in an inert atmosphere, to avoid chemical and enzymatic oxidations in

order to obtain the greatest amount of aroma and freshness. De-stemming, macerated, pressed, decanted and fermented in 25,000 liter stainless steel tanks at a temperature between 25-28° C for 15 days. Microfiltration is carried out just before bottling to ensure the microbiological stability of the wine.



VARIETY
Mencia.



ALCOHOL
Content: 12,5% Vol.



ORIGIN
D.O. Ribeira Sacra.



PRODUCTION
1.500.000 bottles.

