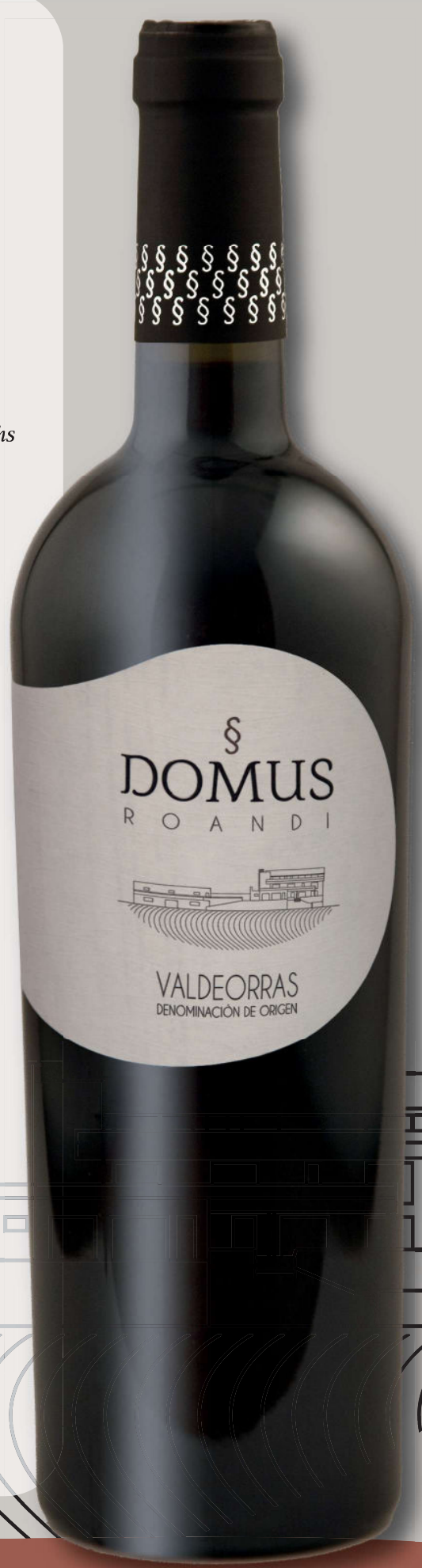
Red Wines

bodega roandi

Domus

Variety	*85% Sousón, Albarello and Mencía*
Format	*75cl*
Cases	*6 bottles*
Elaboration process	*Ageing in French oak barrel 12 months*

DOMUS was born from the excitement of new facilities, a new house (Domus in Latin). It is the winery's first Crianza wine, made with our best SOUSÓN, ALBARELLO and MENCÍA grapes, from our oldest vineyards, in slate soils, poor in organic matter, with an average altitude of 600 m. The grapes were harvested at low temperatures, with selection in the vineyard and in the winery. The winemaking process begins with a pre-fermentative cold maceration after crushing and destemming the grapes.



TASTING NOTE

Colour	Intense purple with violet tones and medium intensity colour. Bright and clean.
Nose	Complex, very varietal. Medium intensity aromas. Aromas of vanilla and toast hints, as well as ripe red fruits and floral notes.
Palate	Every balanced, rounded, silky, with ripe fruit and exotic notes from the ageing in fine wood prevailing.

Second prize in the category Other Vintages in First Extraordinary Tasting "Ourense Vinis Terrae" held at the VIII Salon of Galician Quality Wines and Liquors 2019.

Second prize in the XVII Tasting Contest of Red Galician Wines held by the Association of Euskadi Sommeliers.

Special mention "Wines from other vintages" at the Valdeorras Wine Fair 2015.

Silver and Gold Medals in the distinctions of the Galician Wines Guide 2016 and 2017.

90 Points Peñín Guide. Years: 2015, 2016, 2017

Silver Medal in the TOPWINE 2017 Contest.

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