

Ronsel do Sil 'Vel'uveyra' Crianza

(DO Ribeira Sacra)

85% Mencia, 10% Garnacha, 5% Negreda



The Vel'uveyra Crianza comes from steep vineyard sites that range from 10 to 60 years old. The blend of grapes are brought into the cellar where half are left in whole cluster and half are de-stemmed for a cold maceration. The grapes are put into large (5000 liter) Oak Foudres for natural fermentation, before the wine is moved to used barrique and tonneau for 8 months. Wildly aromatic, the bright and spicy fruit that shows itself on the nose, also play well on the tongue, with hints of herbs, ripe red and blue berries, and a fresh finish packed full of acidity.

Bon Vivant

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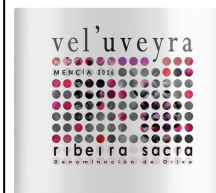
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