

Ronsel do Sil 'Vel'ueyra'

(DO Ribeira Sacra)

85% Mencia, 10% Garnacha, 5% Negreda



The Vel'ueyra comes from the estate's steep terraced vines that differ in age and are picked at a range of altitudes. A blend of predominately Mencia, along with some Garnacha and the local Negreda, the grapes are hand harvested and brought into the cellar and go into 5,000-liter oak foudres for natural fermentation, and 8 months of aging. The expressive result has a vibrant nose of red fruits, spice, and hints of licorice, while leading to a soft and supple palate of plums, cherries, light herbs, and pepper.

Bon Vivant

Ronsel do Sil 'Vel'ueyra'

(DO Ribeira Sacra)

85% Mencia, 10% Garnacha, 5% Negreda



The Vel'ueyra comes from the estate's steep terraced vines that differ in age and are picked at a range of altitudes. A blend of predominately Mencia, along with some Garnacha and the local Negreda, the grapes are hand harvested and brought into the cellar and go into 5,000-liter oak foudres for natural fermentation, and 8 months of aging. The expressive result has a vibrant nose of red fruits, spice, and hints of licorice, while leading to a soft and supple palate of plums, cherries, light herbs, and pepper.

Bon Vivant

Ronsel do Sil 'Vel'ueyra'

(DO Ribeira Sacra)

85% Mencia, 10% Garnacha, 5% Negreda



The Vel'ueyra comes from the estate's steep terraced vines that differ in age and are picked at a range of altitudes. A blend of predominately Mencia, along with some Garnacha and the local Negreda, the grapes are hand harvested and brought into the cellar and go into 5,000-liter oak foudres for natural fermentation, and 8 months of aging. The expressive result has a vibrant nose of red fruits, spice, and hints of licorice, while leading to a soft and supple palate of plums, cherries, light herbs, and pepper.

Bon Vivant

Ronsel do Sil 'Vel'ueyra'

(DO Ribeira Sacra)

85% Mencia, 10% Garnacha, 5% Negreda



The Vel'ueyra comes from the estate's steep terraced vines that differ in age and are picked at a range of altitudes. A blend of predominately Mencia, along with some Garnacha and the local Negreda, the grapes are hand harvested and brought into the cellar and go into 5,000-liter oak foudres for natural fermentation, and 8 months of aging. The expressive result has a vibrant nose of red fruits, spice, and hints of licorice, while leading to a soft and supple palate of plums, cherries, light herbs, and pepper.

Bon Vivant

Ronsel do Sil 'Vel'ueyra'

(DO Ribeira Sacra)

85% Mencia, 10% Garnacha, 5% Negreda



The Vel'ueyra comes from the estate's steep terraced vines that differ in age and are picked at a range of altitudes. A blend of predominately Mencia, along with some Garnacha and the local Negreda, the grapes are hand harvested and brought into the cellar and go into 5,000-liter oak foudres for natural fermentation, and 8 months of aging. The expressive result has a vibrant nose of red fruits, spice, and hints of licorice, while leading to a soft and supple palate of plums, cherries, light herbs, and pepper.

Bon Vivant

Ronsel do Sil 'Vel'ueyra'

(DO Ribeira Sacra)

85% Mencia, 10% Garnacha, 5% Negreda



The Vel'ueyra comes from the estate's steep terraced vines that differ in age and are picked at a range of altitudes. A blend of predominately Mencia, along with some Garnacha and the local Negreda, the grapes are hand harvested and brought into the cellar and go into 5,000-liter oak foudres for natural fermentation, and 8 months of aging. The expressive result has a vibrant nose of red fruits, spice, and hints of licorice, while leading to a soft and supple palate of plums, cherries, light herbs, and pepper.

Bon Vivant