

REGUEIRÓN 2018



Regueirón is the name of the land where the grapes come from. It is located in Entoma and is composed of slate soils.



- **Type of wine:** White
 - **Region of production:** Valdeorras
 - **Year:** 2018
 - **Grape Varieties:** 100% Godello
 - **Bottle type:** Bordeaux
 - **Bottle size:** 75cl., 50cl., 37.5 cl., 18.75 cl
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Analytical data

- **Alcoholic volume:** 13,5 %
 - **Volatile acidity:** 0,36
 - **Total Acidity:** 6,2
 - **SO₂L/T:** 28/97
 - **PH:** 3,3
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Winemaking

The Godello grapes for Regueirón are planted on the terraces of our vineyard in the village of Entoma, where the clay loam and slate soils predominate. The vineyard is located in the southern area of the Valdeorras region which experiences earlier ripening while still giving the wines a strong Atlantic character with good acidity. Sustainable viticulture is carried out. The grapes are hand harvested and selected into 15 kg crates, followed by fermentation in small oak and concrete vessels using the yeasts naturally present on the grape skins.

Vintage / Harvest description

The 2018 harvest in Entoma took place during the second week of September, following a dry summer which ensured optimum ripening and a fresh and very aromatic harvest. Yields were lower due to the rain during flowering. This could be one of the best harvests in the last ten years.

Tasting notes

Straw-yellow colour with a clean and brilliant greenish tinge. The nose is intense yet delicate, complex with floral, mineral and herbal notes. Fresh on the palate with a persistent finish.

Recommended serving temperature 50°F./ 10°C.