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Grape varieties

Treixadura (50%), Albariño (20%), Palomino (15%), Caiño Branco (10%) and Torrontés (5%)

Origin

Spain, Galicia, Ribeiro, Riobóo

Soil

decomposed granite

Vinification

direct pressing, alcoholic fermentation with autochthonous yeasts in ampoules of 400 l (70%) and in used oak barrels of 500 l (30%)

Ageing

7 months in ampoules of 400 l and in used barrels of oak of 500 l

Characteristics

White, Biodynamic, Still, Fresh and crispy

Properties

Alcohol: 11 %, SO2: 43 mg/l, Residual sugar: <2 g/l



AUGALEVADA MERCENARIO BLANCO

FAZENDA AGRICOLA AUGALEVADA,
Ribeiro, Riobóo

2017

36402

75 CL