

Grape varieties

Mencia (70%) and Palomino fino (30%) from a vineyard over 100 years old.

Origin

Spain, Cantabria, Pumareña

Soil

slate and clay at Pumareña (Cantabria) at 650 m altitude

Vinification

de-stemming, alcoholic fermentation for 10-15 days with indigenous yeasts, total maceration for 3 months

Ageing

18 months in used French oak barrels

Characteristics

Red, Natural, Still, Intense and structured

Properties

Alcohol: 13,5 %, SO2: <20, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€



GOYO GARCIA BEÂTUM TINTO MENCIA/PALOMINO FINO

GOYO GARCÍA VIADERO, Ribera del Duero,
Burgos

2022 46405 75 CL

2021 46405 75 CL

2020 46405 75 CL

NATURAL