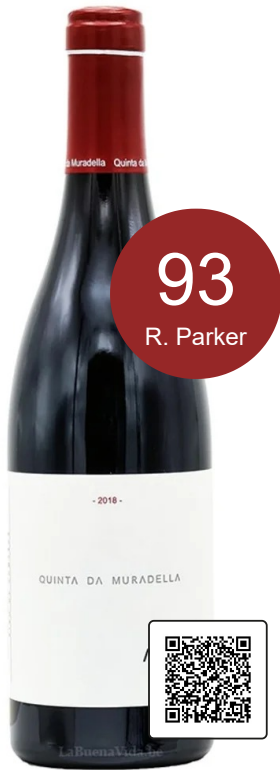


Alanda Tinto 2018 Quinta da Muradella - 75 cl.

An Atlantic-climate wine coming from Southern Galicia. Its Burgundy, refined style is that of a different Spain.



Vinification

Manual harvest in different blocks of vine. Only indigenous yeasts are used. Long maceration and fermentation in 500 litre barrels. Then a 12 to 13 month ageing in used oak barrels.



Storage potential

Drink as from: 2023
Best moment: 2023-2026
Until: 2029



To serve

At cellar temperature.



Trial analysis

The colour shows some evolution notes. Not the typical dark Spanish red, thus. Nice red cherry and berry notes, along with spices. Tasting blind, one would be site between Northern Rhône or Burgundy... Straight on the palate, punchy, with a crisp acidity. A very long finish. A typical fresh Atlantic-style red.

Description domain

A modest man, José Luis Mateo is yet considered by many as the only real good winemaker in the Monterrei appellation, and even the best of all Galicia. He doesn't care about the accolades and scores he gets in the international wine press, working according to what he sees in his vines.



Wine style:

Atlantic, elegant and mineral



Assembly

Bastardo (Merenzao), Mencia, Tintorera



Region:

Galicia



Appellation:

D.O. Monterrei



Wine estate:

Quinta da Muradella



Biological



Biodynamic