

Gorvia Tinto 2018 Quinta da Muradella - 75 cl.

This wine is named after a small enclave in the D.O. Monterrei: Govia. The estate's wines are all farmed biodynamically.



Vinification

Fermented and aged for some months in 900 litre French oak vats.



Storage potential

Drink as from: 2024
Best moment: 2025-2028
Until: 2031



To serve

Serve at 16°C in a large Burgundy glass.



Trial analysis

Light red colour. Nice Pinot noir notes on the nose, with a lot of minerality, vegetal and toast aromas. Deliciously juicy on the palate. A perfect match for a Bresse chicken, a pheasant or some veal dish.

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, powerful and mineral



Assembly

Mencia (95%), Bastardo (Merenzao) (4%), Caiño Redondo (1%)



Region:

Galicia



Appellation:

D.O. Monterrei



Wine estate:

Quinta da Muradella



Biological



Biodynamic