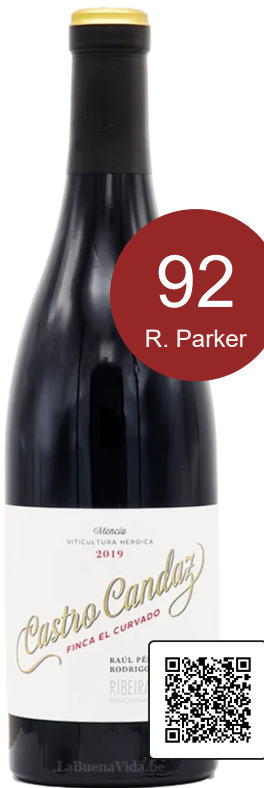


## Finca el Curvado 2020 Castro Candaz - 75 cl.



This cuvée is the entry level wine of the finca, part of the "vinos elegantes" project by Raúl Perez and Rodri Méndez. The grapes come from 45 to 70 year-old vines, mainly Mencia, but also Alicante and Bastardo. The vines are located in La Chantada, at the Northern tip of the Ribeira Sacra, mainly on granite soils.



### Vinification

Harvested early so that the wines do not exceed 13° alc. Maceration and fermentation in whole bunches in large vats.



### Storage potential

Drink as from: 2023  
Best moment: 2025-2027  
Until: 2032



### To serve

In a large Burgundy glass, after decanting.



### Trial analysis

Deep red colour with violet reflections. Elegant on the nose, with notes of freshly-baked bread, cherries and blackberries. The fruit comes up with air, as well as spicy and earthy notes. Exuberant fruit on the palate (raspberry, strawberry). Refined tannines. The complexity and delicacy of a great Burgundy (type Chambolle). What a balance, and so much minerality, freshness and fruitiness!



### Wine style:

Atlantic, elegant and mineral



### Assembly

Alicante Bouchet, Mencia, Merenzao (Bastardo)



### Region:

Galicia



### Appellation:

D.O. Ribeira Sacra



### Wine estate:

Castro Candaz



Biological

### Description domain

Castro Candaz is the small, common project of Raul Perez, Spain top oenologist, and Rodri Mendez (Forjas del Salnés, in Rias Baixas). They want to produce lighter wines (not more than 13° of alcohol) by harvesting sooner. Cuvées for those who like elegant Burgundy-style wines.