

## RESTLOT - Risco (Merenzao) 2018 Algueira - 75 cl.



This Merenzao (also called Bastardo in other regions of Spain, and Trousseau in the Jura), has always been considered as the most refined wine of the estate. It is very original; elegant and light coloured. For those who like finesse.



### Vinification

The grapes (in whole bunches) are foot trodden in 600 litre open vats. Only indigenous yeasts are used. The win is aged for 11 months in 300 litre brêles, mainly oak but also chestnut wood.



### Storage potential

10 to 15 years.



### To serve

Serve at cellar temperature in a large Burgundy-style glass.



### Trial analysis

Light colour. An explosion of floral notes on the nose (rose, violet) but also ripe fruit (pomegranate, tomato, gooseberry). Full-bodied on the palate, this wine is also elegant, thanks to a well integrated acidity. A complex and refined wine, true to its Galician terroir.

### Description domain

The work of a life time, that of Fernando Gonzalez, who started to recuperate old vines, almost abandoned, some 25 years ago. After rebuilding the walls that protect them from erosion, he started to make wine again with them. This heroic, extreme cultivation takes place on slopes up to 85%. Today, Fernando owns 16 hectares on the slopes, more than 40 blocks of vines, mainly planted with red varieties. Raúl Pérez transmitted to him his wine philosophy: wine is made in the vine, with a deep respect for the territory and its identity.



### Wine style:

Atlantic, elegant gourmet wine



### Assembly

Merenzao (Bastardo) (100%)



### Region:

Galicia



### Appellation:

D.O. Ribeira Sacra



### Wine estate:

Algueira



Biological