

# UNO 2016



85% Mencía with 10% Garnacha Tintorera and 5% Godello

## VINEYARD

The grapes are farmed organically in a single parcel by biologist Carlos Carballeira, perched on the steep granite slopes of the Amandi side of the Canón do Sil. The site is high enough to avoid excessive moisture from the river yet low enough with a southern exposure, allowing the grapes to fully ripen.

## VINTAGE

2016 was characterized by a warm, wet spring followed by an excellent summer and harvest season. Mildew wiped out nearly all of the Garnacha Tintorera, leaving a higher proportion of Mencía, and so a few clusters of godello were included to augment acidity. Harvest occurred on September 21st, with excellent phenolic maturity. Grapes were selected and picked by hand in 18kg cases.

## VINIFICATION

Clusters were sorted by hand before being destemmed and stomped underfoot in a 500L open-top barrel. Maceration lasted two weeks, with progressively gentler pigeage and finally manual pumpovers using a bucket to keep the cap moist. The fermentation temperature reached 28°C.

After pressing, the wine was allowed to settle before being transferred into a neutral 225L barrel, in which it rested on its lees for eight months without racking.

Alcohol	12.7%
pH	3.8
Total Acidity	4.5 g/L
Residual Sugar	0.0 g/L
Volatile Acidity	1.0 g/L