



Viña Almirante



PAIXÓN

Brand: Paixón. Viña Almirante.

Variety: Mencía (100%).

Denomination: Monterrei.

Origin: Ourense (Galicia, Spain).

Vintage: 2024.

ABV: 13°.

Soil: sandy granite.

Winemaker: Pablo Estévez & Rafael Fraga.

Winemaking: red Mencía grapes fermented after a process of maceration with their skins and pips, essential to extract their aromas, tannins and colour.

Natural wines in which the nuances resulting from ageing and balance of fruits profoundly define the terroir that makes them outstanding.

Acidity: 5.5 g tart/L.

Reducing sugars: 2 g/L.

PH (-): 3.40.

Tasting notes:

Appearance: exhibiting a cherry colour with a touch of bright violet.

Bouquet: intense, complex nose with red fruits like blackberries, certain vegetable notes and some fine coffee and cocoa aromas, as well as subtly recalling violets.

Palate: very tasty in the mouth, fruity, enveloping and fleshy, with good acidity and sweet tannins, as well as fruit and highly persistent spices.

Packaging:

Case: 12 bot.

Capacity: 0.75 L.

Cork: Diam 3 or similar.