

RECTORAL DE AMANDI

MENCÍA

D.O. Ribeira Sacra
13% VOL

When labels followed a conservative aesthetic trend, Rectoral de Amandi made an innovative and risky difference using pink color on its label. This color was not only a commitment to innovation in design also it had a great symbolic for being the same color as the vestments of the Cardinals of Rome, connecting the brand directly with the history of the building in which the winery was built, the parish house of Amandi.

Rectoral de Amandi is made from Mencía grape, one of the most value varieties from Ribeira Sacra. The nuances of Rectoral de Amandi are obtained just using Mencía variety but being cultivated in different areas under several weather conditions that give to this wine a full and expressive mix.



CAPTIVATING AND
UNMISTAKABLE

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MENCÍA

Built in an old 17th century rectory and surrounded by 20 hectares of vineyards, the winery is located in Amandi, the founder's hometown in the heart of the Ribeira Sacra (in the Northwest of Galicia, Spain). This is one of **4 areas in Spain certified as “heroic viticulture”** due to the steep slopes and its ground placed in terraces **that make almost impossible to cultivate and harvest the grapes.**

Rectoral de Amandi has another **120 hectares of vineyards distributed in different areas of the Ribeira Sacra**, as well as, it counts with the collaboration of more than 300 local winegrowers that allow to maintain the tradition alive and the same character in the wines. The philosophy of Rectoral de Amandi is based on **respect for the environment**, the promotion of the **local economy** and **quality and innovation** as the main points to stand out, some examples of that are: the **manual harvest** and the production of **vegan wines**, the cultivation and caring of vines **avoiding artificial fertilizers** with herds of sheep that keep the land clean, weather stations with temperature sensors that provide useful information **to reduce the use of phytosanitary treatments** and the **creation of our own yeasts from natural elements** that guarantee the authenticity of the wine and allow full control of the production process.



VEGAN
WINE



60 NATIONAL AND
INTERNATIONAL
AWARDS.

TASTING NOTES

A PLEASURE FOR THE SENSES

On the nose it is a pure expression of Mencía, delicate aromas of blackberries and raspberries with floral notes of violet and touches of toffee and liquorice caramel. On the palate it is persistent and long with a fresh entry and floral notes.



CARACTERISTICS

Tannin



Sweetness



Body



Acidity



Serve at: 12°C-15°C

APPEARANCE



PERFECT TO ENJOY WITH...

- Brie cheese bites.
- Fillet steak with pepper sauce.

