

RECTORAL DE AMANDI MANOLO ARNOYA

D.O. Ribeira Sacra
100% Mencía

About it

After careful manual harvesting in small boxes and always ensuring the quality of the grapes, which are transported to the winery where the best grapes are selected to bring the maximum expression of Rectoral de Amandi: Manolo Arnoya Edition.

Then maceration-fermentation occurs controlling all the time the factors affecting the conservation of varietal aromas and avoiding the oxidation of the wine. After the fermentation, this wine passed more than six months at different types of oak: Allier, Allier- Tronçais, American and Caucasian.

Each type of oak will bring to the wine a number of features to be joined by coupages in a single wine.

The wine will rest at least six months in the bottle. During this time it merges seamlessly the varietal characteristics of the grape with wood.



Low

High

Tannins



Sweetness



Body



Acidity



BODEGAS GALLEGAS

TASTING NOTES

1. A pleasure for the senses

Cherry red wine with red trim and slight violet hues; good coat, clean, bright, abundant slightly tinted tear.

Good intensity on the nose with hints of ripe fruit, raspberry, blackberry, sweet vanilla quality sensation and menthol; with subtle hints of licorice, snuff and roasted coffee. Very expressive and very good integration of the barrel with the varietal aromas.

Powerful in the mouth, body, volume, long, well-structured, good acidity, vanilla and menthol after taste, velvety tannins and leaves a pleasant after taste.



2. Appearance



3. Perfect for different culinary delight

- Stews red meats
- Mushrooms
- Cheese and Iberian cured meats

