

GRAN ALANÍS

· CASTES TINTAS ·

D.O. Ribeiro

SOUSÓN, CAÍÑO, BRANCELLAO AND FERRÓN

Special selection by the winemaker of the autochthonous red varieties of Ribeiro. The 2022 harvest is made with a blend of Sousón, Caíño tinto, Brancellao and Ferrón. It stands out for being a red wine with great body and intensity of color thanks to the predominance of the Sousón grape, a variety with a pronounced acidity that is softened and balanced perfectly in this blend with the Brancellao, Caíño and Ferrón varieties, highlighting the fruitiest notes and rounded the production of this red wine.

INTENSE AND FRUITY

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Elaborated by Bodegas Alanís, belonging to the Bodegas Gallegas group with more than 60 years of history and passion for wine. This winery was founded in 1910, being one of the oldest in the Ribeiro Designation of Origin. The close work with local winegrowers and the limited mechanization of the land contribute to the preservation of the winemaking tradition of the area, as well as the control of the grapes from the vineyard to the winemaking. Ribeiro is under the Atlantic climate, due to the short distance to the cost areas and the connection with them through the Miño, Arnoia and Avia rivers that bath the farmlands of our vineyards, as well as the continental climate characterized by a significant thermal difference between day and night, which favors slow maturation while respecting the aromatic component and natural freshness that characterise our ribeiros.

TASTING NOTES

A PLEASURE FOR THE SENSES

Medium-high layer cherry color with trim violet and dense tears. Mineral, with red fruit notes and toasted nuances on the nose. Very good acidity provided by the Sousón variety, balanced with the fruity and sweet passage of the Caíño, Brancellao and Ferron varieties. Excellent aging capacity and evolution in bottle.

CHARACTERISTICS

Tannins Sweetness Body Acidity



Serve at: 12°C - 15°C

APPEARANCE









PERFECT TO ENJOY WITH...

- -Low temperature beef on dumpling.
- -Pork fillet with cheese and almond sauce.

