

Eulogio Pomares
FENTO WINES

Xabre | Ribeira Sacra Denominación de Oríxe



RED WINE 2012

THE WINE: [Xabre] is a coupage of the indigenous red varieties of Ribeira Sacra, harvested at optimum maturity and condition in the Quiroga-Bibei sub-area.

REGIÓN:

Ribeira Sacra: The “Ribeira Sacra” is more a historical than geographic area. It is in the north of the province of Ourense and south of the province of Lugo, on both sides of the river Sil from Quiroga to Os Peares and extends from this town along the Miño upstream to Portomarín.

Its name “Ribeira Sacra” means “sacred riverbank” and comes from the number of monasteries, hermitages and cenobia founded in this area since the VI century.

Xabre is made with grapes grown in the Quiroga-Bibei sub-area, in the municipality of Manzaneda, at an altitude, with vines planted on terraces. The soils are rich and varied, sometimes sandy with abundant granite, sometimes with clay and slate, with a cool, Atlantic climate.

HARVEST 2012: During the spring and summer the climate was very variable, alternating anticyclonic weather with rains and low temperatures. During the harvest the weather was warm and dry.

Alcohol content: 12.50% vol. - Total acidity: 4.65 g/l - pH: 3.40

Ruby red colour with high to mid-depth colour. The bouquet highlights the presence of ripe black fruit, spices, smoked foods and a mineral character that gives it a certain complexity. On the palate it is fresh, with good body and good acidity, mature tannins and good final persistence.

TECHNICAL DATASHEET:

Vineyards: Between 15 and 80 years old with different soil types: slate, clay and granite.

Altitude: Between 300 and 700 metres, vines in terraces.

Varieties: Mencía 90% and 10% Sousón, Mouratón and Garnacha.

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