

Prómine Joven

Tasting note

This wine has a bright cherry red colour. In the nose elegant and complex aromas of red fruit combined with light flowery notes. In the mouth harmonious and structured with a fruity finish.

Serving temperature

Recommended serving temperature between 17 - 19°C.

Gastronomy

This wine goes well with stew, fresh pasta with mushrooms and red meat.

Vinification

The prómine is produced from 100% Mencia which grows on the vineyards along the steep slopes by the River Sil. The grapes are handpicked and the fermentation process is followed by maturation of 6 months in stone amphora barrels.

Surrounding area

The winery is located in Doade, Sober, in the heart of the Ribeira Sacra. Ribeira Sacra is without a doubt the wine region with the biggest challenges of Spain and has the most impressive vineyards in the world. They are unique because the vineyards are located along rivers, canyons, with very steep slopes down to the river and also due to the Atlantic climate of the region. The Prómine wines are produced from our old vineyards on the banks of the river Sil, with soils of clay and slate.



Wine description

Zone	D.O. Ribeira Sacra
Variety	100% Mencia
Alcohol	13,6%

Logistic Information

Bottle	0,75 L
Case	6 pcs.

Awards

Premios Acio de Ouro 2020

CINVE 2019 – Silver

