



# Vides Singulares, Amnos dei Barrica, Treixadura, VdT Val de Miño-ourense, Galicia, Spain, 2020

## Viticulture

From trellised vineyard, within the IGP Val de Miño-Ourense with fruit coming from 45-year-old vines. The winery makes use of natural compost and the land is worked as ecologically as possible. This wine speaks of its specific terroir, from two parcels located in the town of Ferreiros, where all of the vineyard work is carried out by hand.

## Winemaking

After the manual harvest the grapes are sorted by hand in the vineyard and then again at the winery. Grapes are de-stemmed and then fermented with native yeasts with a 3 days maceration period. The fermentation lasts for 15 days in 5000 litre stainless steel tanks at a controlled temperature. Aged in old French oak barrels for 6 months. The wine has not been stabilised or clarified, so it is very much a natural wine.

## Tasting Note

This 100% Treixadura has a vibrant greenish yellow colour, with fresh fruit notes of apple, pear as well as lemon. This is a fresh, unctuous, flavoursome wine, well balanced with plenty of acidity.

## Food Matching

Pair this with white meats, smoked fish and seafood.

## Awards

**James Suckling 93 Points Jancis Robinson 16.5 Points**



Product code: 4551

## Technical Details

### Varieties:

Treixadura 100%



**ABV:** 13%

**Closure:** Natural cork

**Colour:** Orange

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 6 Months

**Type:** 400 and 500 Litre

French Oak

**% wine oaked:** 100

**% new oak:** None

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