

Gaba Do Xil, Mencía (2017)

Gaba do Xil is a wonderful expression of the Mencía grape, inland and with an Atlantic influence. A wine that is always fresh and expressive, its selected grapes come from the most eastern municipalities of the D.O such as Santa Cruz, As Ermidas and above all Larouco.

REGION

Valdeorras

VILLAGES

Larouco and Santa Cruz

PLACES

A Torgueira, O Barreiro, Valerio, Valdemás

VARIETIES

100% Mencía

VITICULTURE

Grapes from own vineyards and from suppliers practicing traditional viticulture. 20% bushvines, 80% vertical trellis. Manual harvest in boxes. Grape selection in the vineyard.

ELABORATION AND AGING

Native yeasts. Matured in stainless steel tanks for 12 months.

SOILS

Located between 400 and 500 meters of altitude. Reddish, clayey soils on metamorphic slates.

VINTAGE CHARACTERISTICS

2017 was a very warm vintage, with low rainfall and temperatures far above usual during the summer.

These weather conditions, together with the effect of the frost suffered in April, led to a very early harvest and a small crop, but of good quality.

