



Cantariña 2. Viña de Los Pinos

Vintage: 2017
Grape Variety: 90% Mencía, 10% others
Single Plot Wine: 2.6 hectares within Viña de los Pinos
Paraje: Las Gundiñas
Orientation: mostly North, Elevation: 550-600m
Soils: clay / limestone
Harvest date: 26th - 28th August 2017
Production: 9,600 bottles
Alcohol: 13.5 %

Tasting Notes: Cherry red coloured, deep and shining, this wine shows red fruits and roses on the nose. Wider than longer on the palate, it shows acidity and tannins that play with flavours of black berries, forest and wet rock. It is a serious and elegant wine that ought to be shared. We sincerely recommend to have another bottle at reach, one is not usually enough.



Cantariña
vinos de familia
VINOS DE FAMILIA

Los Pinos 2017 harvest was made between 26th and 28th of August. We had never imagined it would be so early. Our precious vineyard, old, located on this special site on a windy hill and with this orientation has less chances of being hit by the disastrous late freezes and hail that impacted so many neighbours that Spring. On the other side, the rest of the year was very dry and warm, having half of the rain than in a normal year and thus accelerating ripening of our grapes.

We harvested the site in two tranches with different percentages of white grapes, mainly Palomino that our ancestors wisely planted on top of the hill. Both were destemmed and fermented in separate steel tanks. In Autumn the wine was moved to used French oak casks that we acquired from a friend's winery in Ribera del Duero where they made MLF and aged for 8 months. After 2018 harvest we bottled roughly 10 thousand units.

