





Spain, Aba Solleira, Seleccion Personal, DO Ribera Sacra, Rouge

DO Ribera Sacra, Spain

Small family winery, owned and managed by Carlos Rodriguez and his wife Emilia Gomez. Aba Solleira is a bodega that aims to put the spotlight on agriculture and scientific advances. The bodega allows nature to develop and does not use herbicides or mineral fertilizers. The estate's philosophy is to respect the soil, the vines and life, while avoiding increasing yields to favor quality over quantity.

PRESENTATION

After more than 15 years in the wine business, they decided to branch out on their own, and purchased a small winery and 4,000 square meters of vineyards in Ribera Sacra. They produce their own grapes, love taking care of the vineyards, and are passionate about making their very own wine.

TERROIR

WEATHER: Atlantic ALTITUDE: 300 meters PLOT EXPOSITION: south SOIL: slates and schists VINEYARD AGE: 80 years

IN THE VINEYARD

Altitude 300-325 m.

Maximum respect for the environment with minimal intervention against pests and diseases, without herbicides, without mineral fertilizers and without machinery intervention in the soil. Healthy wines in a healthy environment.

WINEMAKING

Artisanal winemaking methods with low impact and minimal intervention to respect grape's identity and territory originality.

Separated fermentation in a small tank and aged for 12 months in one 500 liters French oak barrel with its lees before bottling.

VARIETAL

Mencia 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

3 to 5 years





TASTING

Ruby colour. Intense aromatic profile of berries, forest, minerality and earthiness with oak notes of its aging in barrel. In the mouth it's intense and velvety with smooth tannins, elegantly balanced and long. Good bottle aging potential.

FOOD PAIRINGS

Pairs perfectly with tasty meat dishes. A gastronomic wine easy to pair with many food recipes.

