



# CASAL DE FURCOS ROCÍO

Mencía 100%  
VALDEORRAS  
DENOMINACIÓN DE ORIGEN



## VINEYARDS:

Grapes selected from the vineyards of **Agro, Almaciga y Pousadoiro:**

Clone 70 Mencía, root Richter 110 y 197-17, y 10-15 years old. Vertical Trellis 2,60-2,70 x 1,20 m. Altitude 410-460 m above sea level.

Limited production to a maximum of 8.000 kilos per hectare. Locates in areas of Córrego de Valdeorras, settled on the middle slope facing south-east and formed by a combination of clay-calcareous soil with iron slates elements.

## HARVEST:

Harvested by hand in ventilated boxes of 18 kilos during the second fortnight of September. Harvested very early in the morning and immediately transfer to the cellar so the grapes reach the lowest possible temperatures.

## VINIFICATION:

100% Mencía with a first selection of grapes on field and meticulous second selection in the cellar. Cold pre-fermentation maceration and fermentation in stainless steel tanks at a controlled temperature (25°C) for 15 days, with daily pumping over. Malolactic fermentation in tanks.

## TASTING NOTES:

View: Cherry red color with violet hints, clean and intense.  
Nose: Wild fruity aromas (raspberries, blackberries), floral (violet), dairy and light notes of liquorice.  
Mouth: Tasty on the palate, fruity, well-balanced and elegant aftertaste. Long fruity persistence.

## PACKAGING:

Box of 12 bottles of 75 cl  
Burgundy Bottle - Ecova Óptima model  
Microgranulated technical cork

  
Adega Avelina

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