



Finca Teira “Manuel Formigo Colleiteiro” Blanco Ribeiro

A delightful and lively Ribeiro blanco from Finca Teira. The mid-palate displays a touch of flora-matic and stone fruit notes, matched by a snappy acidity on the finish. Absolutely delicious.

VARIETIES: Treixadura (65%, Godello (20%), Torrontés (15%)

CLASSIFICATION: Ribeiro D.O.

VINEYARDS: Estate vineyards in the DO of Ribeiro. Vine age 6-30+ years.

VINEYARD SOILS: Stone + gravel of granitic (igneous) origin

FARMING: Organic

WINEMAKING: Hand harvested Gentle pressing of grapes with pneumatic press, with inclusion of small percentage of selected ripe stems. Fermentation over 14 days at cool temperatures in stainless steel tank. No malolactic fermentation.

AGING: Minimum period of aging in tank after fermentation is complete.

