



Ruxe Ruxe 2018

Red wine from DO Ribeira Sacra



Wine description:

Young red wine produced 100% with Mencia grapes from Ribeira Sacra. The vines grown on various estates along the gorges of the local Sil river.

Very fruity, fresh and tasty wine with a touch of sea flavors, as well as acid fruits, sweet, minerals and aromatic herbs.

Good acidity and grape varietal expression. A true sensual trip to the Ribeira Sacra.

Tasting note:

Color: Dark cherry with a violet rim.

Nose: Currant aromas, blue flowers, spices, ripe fruit and red fruit, freshness, sea aromas.

Palate: Fresh, black and red ripe fruits, acidic fruits such as raspberries and cherries, floral, tasty, herbal notes, aromatic herbs, sweet spices, candied fruits and powerful sea flavor. Good acidity with fruity expression and ripe tannins.

Food pairing:

The perfect match: Grilled sardines.

Solid choices: Slow cooking game meat (civet), lamb, rabbit, red meats. Ceviche, blue fish, seafood. Cheeses such as Manchego and Idiazabal. Iberian sausages. Rice.

Surprising hits: Iberian ham, sausage with beans, red peppers, salmon marinated with citrus, tuna tataki, wild boar civet, stuffed squid.

Music Match

Lovely Day by Bill Withers

Technical data

Blend 100% Mencia – 30 to 40 year-old vines

Soils Slate (Xisto) and Clay and limestone

Climate Atlantic with some Mediterranean influences. Annual rainfall 700 mm.

Ageing: young wine – stainless steel .

Alcohol 14,00% **Sugars** 1,8 g/l **Acidity** 4.65 g/l **pH** 3.84

Production 21.500 bottles **Serving temperature at** 14° C

Packaging Burgundy bottle of 75cl in cardboard cases of 6 and 12 bottles.

Label

Illustration by Jaume Coca. Ruxe Ruxe is the expression used in the Galician language to indicate the noise of an stomach growling with hunger. The illustration uses the metaphor of butterflies to depict this feeling, as the aromas of this wine will always perk up your appetite.