



ABADE DE COUTO

The Rebel | 1809

Tasting

Abade de Couto has an intense claret color with a high layer purple rim. On the nose, it presents a great intensity, aromas of cherry, plum and red blackberries, all together within caramel, toffee, vanilla and cocoa notes, with an elegant and slight background of spices. In the mouth, it is initially fresh and Atlantic, and after that it shows a great structure and unctuousness, which ends up into a dry but slightly sweet point.

Technical Data

BRAND: Abade de Couto
WINERY: Adegas Valmiñor
VARIETIES: Sousón, Caiño Tinto,
Castañal and Brancellao
TYPE OF WINE: Red
APPELLATION: Rías Baixas
DRINKING TEMPERATURE: 15 °C



Processing

Handmade harvest and selection of Sousón, Brancellao and Caiño tinto, coming from our highest vineyard located in O Rosal valley, "Figueiró", which is characterized for its mineral soils, where the metamorphic schists predominate. Grape selection table, destemming and soft pressing. Cold pre-maceration at 12°C followed by a traditional alcoholic fermentation, which takes place at a controlled temperature of 21°C. Daily pumping over techniques are used to oxygenate and get color intensity. After that, cooling to 17-18°C to avoid the malolactic and let the wine microoxygenate in a smooth and steady way. Finally, malolactic fermentation in French oak barrels. Bottling and resting in the bottle.

