



# C-100 GAMA 100

*Castañal*

## Tasting

A unique wine in Rías Baixas. C-100 presents a bright cherry red colour. On the nose the wine stands out for its freshness and expressiveness highlighting fruity aromas such as ripe cherries, blackberries and pleasant memories of menthol and herbaceous aromas. In the mouth it is soft and fresh, expressing a unique and persistent Atlantic character.

## Technical Data

BRAND: Davila C-100  
WINERY: Adegas Valmiñor  
VARIETY: 100% Castañal  
TYPE OF WINE: Red  
APPELLATION: Rías Baixas  
DRINKING TEMPERATURE: 17-18°C

## Processing

C-100 comes from our three exclusive and unique hectares of 100% Castañal. Picking is done by hand using cases of 15kg. Selection table in the winery, destemming before entering stainless steel tanks. Maceration and alcoholic fermentation under controlled temperature (25-27°C) for approximately ten days. Malolactic fermentation in stainless steel. Six months of aging in French oak barrels. Bottling. After this process the wine is aged in bottle before its distribution.

