La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Fincas 2013
Algueira - 75 cl.



On the steep banks of the Sil river are mainly Mencia vines, but one can also find some old vines of other grapes Merenzao (aka Trousseau), Caïño and Sousón. This Fincas cuvée is a singular blend of Caïño and Sousón (50/50). A wine for adventurers.

Vinification
Foot-treading. Indigenous yeasts. Whole bunches, no destemming. The wine is the aged for 11 months in oak barrels (not new).

Storage potential
5 to 10 years.

To serve
Serve at cellar temperature in a large Bungundy-style glass.

Trial analysis
Bright red colour. Floral on the nose, at first; then come notes of ripe, red and black fruit, and above all, interesting earth aromas. fragrances. The first impression on the palate is rather vegetal, but evolves towards richer and riper notes, with a nice volatile acidity. This wine is certainly not made to please every drinker.

Assembly
Caiño (50%), Souson (50%)

Region:
Galicia

Appellation:
D.O. Ribeira Sacra

Wine estate:
Algueira

Biological

Description domain

The work of a life time, that of Fernando Gonzalez, who started to recuperate old vines, almost abandoned, some 25 years ago. After rebuilding the walls that protect them from erosion, he started to make wine again with them. This heroic, extreme cultivation takes place on slopes up to 85%. Today, Fernando owns 16 hectares on the slopes, more than 40 blocks of vines, mainly planted with red varieties. Raúl Pérez transmitted to him his wine philosophy: wine is made in the vine, with a deep respect for the territory and its identity.