



**Cantariña**  
vinos de familia  
VINOS DE FAMILIA

## Cantariña 2. Viña de Los Pinos



Vintage: 2018  
Grape Variety: 90% Mencía, 10% others  
Single Plot Wine: 2.6 hectares within Viña de los Pinos  
Paraje: Las Gundiñas  
Orientation: mostly North, Elevation: 550-600m  
Soils: clay / limestone  
Harvest date: 22<sup>nd</sup> September 2018  
Production: 6,000 bottles and 180 magnums  
Alcohol: 14.0 %

**Tasting Notes:** Cherry red coloured, deep and shining, this wine shows red fruits and roses on the nose. On the palate it shows lively acidity and soft tannins that play with flavours of red berries and forest leading to a round and long finish where it shows minerality and earthiness like the clay its vines are planted on. It is a serious an elegant wine that ought to be shared. We sincerely recommend to have another bottle at reach, one is not usually enough.

Los Pinos 2018 harvest was made well advanced the month of September in a more traditional climate year than the precious vintage. 2018 is a textbook sample o balanced seasons, when everything happened in the vineyard as it should. A mild and rainy Spring after a very cold and humid Winter preceded a hot continental dry Summer with fresh nights that promoted sap circulation.

This Viña de los Pinos is a North facing hill, planted in 1910 with mostly mencía grapes but also with a small presence of white varieties Palomino and Doña Blanca. Fermented in an oak and steel vats and then aged for 8 months in an oak vat.



# TECHNICAL INFORMATION

- Cantariña 2. Viña de Los Pinos
- Red Wine
- Vintage: 2018
- DO Bierzo
- Single Plot Wine: 2.6 hectares within Viña de los Pinos
- Paraje: Las Gundiñas, Villafranca del Bierzo
- Grape Variety: 90% Mencía, 10% others
- Gobbler trained, planted in 1910
- Orientation: mostly North, Elevation: 550-600m
- Soils: clay / limestone
- Harvest date: 22<sup>nd</sup> September 2018
- Production: 6,000 bottles and 180 magnums
- Fermented in an oak and a steel Vat, grapes destemmed, 8 months in the 50 Hl oak vat
- Alcohol: 14.0 %
- Residual Sugar: 2.0 g/l
- Total acidity: 4.80 g/l
- Volatile acidity: 0.7 g/l
- Total Sulphites: 30 g/l
- Organic, not certified
- Vegan, not certified
- Standard bottle 75 cl, total weight 1.150 Kg
- Bottle barcode: 8428711202186
- Case of 6 barcode: 8428711262180



Cantariña  
vinos de familia