

Prómine Singular

Tasting note

This spectacular wine has a bright cherry red colour with purple tones. In the nose intense and complex aromas of ripe red fruit combined with balsamic notes. In the mouth harmonious and structured with a pure and soft long finish.

Serving temperature

Recommended serving temperature between 17 - 19°C.

Gastronomy

This wine goes well with stew, red meat, charcuterie and dishes including mushrooms and truffle.

Vinification

Prómine Singular is produced from 100% Mencia grapes from vines over 30 years old. These vines have a very low yield but provides the grapes with exceptional quality and intensity. After the traditional fermentation, maturation of 6 months in stone amphora barrels follows. This wine has been voted for as the best red wine of Galicia for the last 3 years.

Surrounding area

The winery is located in Doade, Sober, in the heart of the Ribeira Sacra. Ribeira Sacra is without a doubt the wine region with the biggest challenges of Spain and has the most impressive vineyards in the world. They are unique because the vineyards are located along rivers, canyons, with very steep slopes down to the river and also due to the Atlantic climate of the region. The Prómine wines are produced from our old vineyards on the banks of the river Sil, with soils of clay and slate.



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Wine description

Zone D.O. Ribeira Sacra

Variety 100% Mencia

Alcohol 15%

Logistic Information

Bottle 0,75 L

Case 6 pcs.

Awards

CINVE Still Wines 2023 – Gold Medal

Best Red Wine from Galicia 2020,2021,2022

