



## Ladredo 2008

The constant search and willingness to learn more led Dirk Niepoort to the beautiful and impressive Galician wine region of Ribeira Sacra. With the help of a Spanish winemaker who knew well the region, a traditional vineyard, called Ladredo, was found on the slopes of River Sil. It is planted in small terraces, with stone walls and east exposure.

Mencía is the most important grape variety, with a very interesting aromatic profile, and the ability to originate wines with excellent acidity and great elegance.

### VINIFICATION

2008 was not particularly warm in Ribeira Sacra. The high quantity of Grenacha Tinturera and the sun exposure of this vineyard also contributed to slow down the maturation process. Although this vineyard was known to be one of the last to be harvested in this area, in 2008 it was the first one to be harvested.

The fermentation took place in an open wooden tank, with 30% of stems. After 25 days of maceration, part of the wine spent another 30 days in skin contact, in a small rotating wooden tank. One third of the must had 55 days on skins, the rest 25 days. The wine went into barrels, 2 new and 3 used, and was never racked. The malolactic fermentation took place in the barrels and the wine was on lees until bottling in January 2009.

### TASTING NOTES

This wine is full of character, elegant, fresh and very complex. It shows fresh fruit notes and spicy aromas like black pepper and cinnamon, tobacco, tea and leaf notes, with great mineral presence coming from the schist soils of the region. In the palate, it's elegant and wild at the same time, showing very deep fruit, with great structure supported by silky tannins. It ends with an amazing acidity, into a long and persistent after taste, promising a long life in the bottle.

### TECHNICAL INFORMATION

PRODUCER . REGION Ribeira Sacra SOIL TYPE Schist VINEYARDS Ladredo

AVERAGE VINE AGE More than 40 years GRAPE VARIETIES Mencía and Grenacha Tinturera

VINES PER HA 6500 PRUNING METHOD Double Royat ALT. FROM SEA LEVEL 650-700

HARVEST PERIOD September HARVEST METHOD Hand picked MALOLACTIC Barrel

FERMENTATION Oak vat BOTTLED January 2009 AGEING 12 month in French oak barrels (228l)

PRODUCTION 1.100 (0,75 L) and 75 (1,5 L) bottles

FOOD SUGGESTIONS Steak au poivre, red meat, meat stew, wild mushrooms, truffle.

