

ABADIA DA COVA CEPA VELLA



100% Mencía, 30-40+ year old vines. A deep ruby or purple color with vibrant red flashes. Bright and expressive aromas of ripe cherries, raspberries and blackberries, accented by warm cooking spices and a youthful, slightly salty mineral edge. Medium-bodied and dry with a medium-high acidity that makes it exceptionally juicy and fresh. Flavors of pomegranate, cherry pit and herbaceous notes. Light, fine tannins and a medium finish marked by a distinct crushed stone sensation. Practicing Organic.

From the Ribeiras do Miño and Quiroga-Bibei subzones of Ribeira Sacra, Galicia, Spain. The soil in the vineyards is made up of granite in Ribeiras do Miño and slate in Quiroga-Bibei. 300-400m elevation. The vines are 30-40+ years old. Grapes are hand-harvested in 20kg crates and fermented separately by parcel with native yeasts in stainless steel tanks, with a maceration period of 2-3 weeks and punch-downs done by hand before a slow pressing in a vertical press. The wine then rests in tank for 5-8 months before bottling, allowing it to develop its character without unnecessary intervention.

Abadía da Cova is a fourth-generation family winery on the banks of the Miño River in Galicia's Ribeira Sacra wine region. Today, the winery is led by siblings Paloma and Adrián Rodríguez Moure and their cousin José Moure, who all grew up surrounded by the steep, vine-covered slopes where their family has been making wine for over a century. Abadía da Cova takes its name from an abbey, or *abadía*, that once stood in the local village of A Cova and holds deep family significance as the birthplace of their great-grandmother.

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Tasting Note:

ABADIA DA COVA CEPA VELLA

100% Mencía. Aromas of cherries, raspberries, blackberries, cooking spices & a youthful, salty mineral edge; medium-bodied & dry; exceptionally juicy & fresh; flavors of pomegranate & cherry pit; herbaceous; light, fine tannins; finish marked by minerality. Practicing Organic.

Shelf Talker:

ABADIA DA COVA CEPA VELLA

100% Mencía, old vines. Bright & expressive aromas of ripe cherries, raspberries & blackberries, accented by warm cooking spices & a youthful, slightly salty mineral edge. Medium-bodied & dry with a medium-high acidity that makes it exceptionally juicy & fresh. Flavors of pomegranate, cherry pit & herbaceous notes. Light, fine tannins & a medium finish marked by a distinct crushed stone sensation. Practicing Organic.



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