



DIVINA CLEMENTIA 2012

Divina Clementia 2012 is a winemaking project of Raul Suarez using his family owned old vines in the Ribeira Sacra region in partnership with Pedro Rodriguez of Adegas Guimaro.

Region: DO Ribeira Sacra - Spain

Type: Red

Vintage: 2012 (First vintage)

Grape Varieties: Mencia: 85 %, Grenache Tintorera: 15 %

Alcohol: 13%

Residual Sugar: 1.1 g/L

PH/Accidity: pH/acidez: 3,42 / 5,40

Bottle type: Burgundy 75cl

Production: 300 bottles, numbered from 1 to 300

Vineyard: From 2 south facing family owned plots of 50-70 year old Mencia vines planted on slate and sand, and located on the DO Ribeira Sacra slopes at an altitude of 320m. Traditional farming (no use of pesticides) and reduced yields to help preserve natural acidity in the grapes and overall expression.

Vinification: Grapes were harvested by hand and sorted before being gently destemmed. Fermentation happened with indigenous yeasts in a stainless steel tank with controlled temperature. After this the wine was aged 6 months in a French oak barrel.

Tasting Notes

Sight:

Medium deep ruby red with well defined tears.

Nose:

Very intense with aromas of ripe plums and red berries, balsamic and spicy background with fine vanilla smell

Palate

Very dense and structured, with a balanced body and very intense ripe tannins with a long aftertaste and hints of caramel and chocolate.

Producer: Raúl Suárez Varela

Winemaker: Pedro Rodriguez

Technical Director: Luis Buitron

Release Date: May 2014

Harvest date: October 2012

Consumption: 2015-2027