



1215 Wine Bar & Coffee Lab

Pedralonga, Tinto DoUmia 2021

Varietal:

Mencía, Caiño, Espadeiro

Region:

Galicia, Spain

Farming:

Practicing Biodynamic

Soil Type:

Alluvial Sands

Fermentation:

Stainless Steel

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

3/5

ABOUT THE WINE

“In 1982 Francisco Alfonso planted this seven and one-half hectare cru on a pure granitic hillside, ten miles from the Atlantic Ocean. For years they sold the wine locally and unlabeled. In 1997 they founded the winery as it is known today: Pedralonga, which means “big rock” in Gallego, a reference to the huge chunks of granite sticking out of the soil. It is now run by Francisco’s son Miguel. The vineyard has always been farmed organically and in 2007 they began integrating biodynamic practices. Miguel is fond of the Galician saying “A man who does not watch the moon does not reap the harvest.” They closely follow the phases when making farming decisions. They plow only when needed in order to combat erosion caused by the wet climate and promote the vineyard’s natural biodiversity.” - Bowler Wine Imports

With only 375 cases made of this beautiful and traditional red blend from Galicia, we’re pinching ourselves that we had access to this wine at all; and once we did we knew it had to go in wine club! The weather here on the coast of Galicia can be tough on grape vines, but this producer manages to persist with making amazing wines year after year and that’s something we have to applaud. This bottle is rich, structured enough to stand up to the cooling weather of Fall, and is so dang food friendly! Enjoy it with a nice meal with friends or drink it by itself cuddled up with a good book!

Dark cherry, leather and mineral notes combine to make this wine shine!

