

NAME: Señorío de Beade

TYPE: Red wine

DESIGNATION OF ORIGIN: Ribeiro

REGION: Galicia COUNTRY: Spain

VARIETIES: Mencia, sousón and caiño

VINEYARDS: 3 ha

ALCOHOL BY VOLUME: 12 % (alc/vol)

TASTING: Visually, it is of a brilliant ruby-red colour with purplish reflections. In the nose, the singularity and personality of this wine shows an attractive fragant, very clear compounded by fruity and floral aromas where the red fruits such as brackberry and raspberry become intermingled with the violets. In the mouth, it is ample, tasty, full bodied, fleshy, lively and with noble tannins. There are spectacular notes of grape and red fruit in retronasal breathing which shows the wine character.

PAIRING: Red El Señorío de Beade is a good choice to accompany red meats and roasted dishes. Due to its fruity and fresh character, it gets along especially well with grilled meat and dishes that have been seasoned with aromatic herbs. Other good options include Galician cheeses, which have a fatty and creamy character and therefore must be accompanied by a young wine with a strong, fruity pallet and a predominance of red fruit notes.

HOW TO SERVE: 10 -12°C.

Prizes:

- 90 Points Guía Peñin 2014
- Silver Metal at Guía Vinos de Galicia 2014
- Best Red Wine Ribeiro 2012 Ribeiro awards
- Bronze Metal at Feria do Ribeiro (winneries category 2011)
- Silver Metal at Feria do Ribeiro (winneries category 2010)

