



BANCALES

Mencia, Sousón and Albarello raised in Barrica. Format: 75 cl. and Magnum

Our most expressive wine is born of a perfectly assembled combination of Galician native grape varieties, such as MENCÍA, SOUSÓN and ALBARELLO. They come from our own vineyards, planted in terraces, from where it takes its name, in a land where slates and schist predominate. After the manual selection of the grapes, the elaboration is made in stainless steel tanks, after which it is aged in a French oak barrel of 5 months. After a period of rest in the bottle, it goes out to the market to show all its splendor.

NOTE TASTING: Clear and shiny, very high layer, lively cherry red and purple trim. Nose complex, very varietal. It has a medium aromatic intensity, emphasizing the red fruits, cherries, currants and exotic notes provided by the breeding in noble woods. In the mouth it is balanced, round, prevailing the fruit and the depth that gives the wood.

*First prize in the Cata with the popular jury of the XIX Feira do Viño de Valdeorras
Silver and Gold Medal in the Wine Guide, Distilled from Galicia 2014, 2016
Third place in the classification of plurivarietales barrica by the magazine HG & T 2015
Distinction Gallaecia 2012. Best Reds of Galicia
89 Points Guide Peñín 2013, 2015, 2016, 2017
Mention of honor prizes MONO WINE 2017
Silver Medal TOPWINE 2017 Contest*

BODEGA ROANDI S.L. - C/ O Lagar - Éntoma - 32336 - O Barco de Valdeorras - Ourense – Spain
Phone: 988 335 198 - E-mail: info@bodegaroandi.com
[@RoandiBodega](https://www.facebook.com/RoandiBodega) - [facebook.com/RoandiBodega](https://www.facebook.com/RoandiBodega)