



BRINDE DE ÉNTOMA

Mencía y Sousón. Format: 75 cl.

BRINDE de ÉNTOMA is the first sparkling red wine from Valdeorras, made by Bodega Roandi, a pioneer winery for sparkling Galician wines. Elaborated by the traditional method, it is a brut, of fine bubble, with native Galician varieties **MENCÍA**, **SOUSÓN** and **ALBARELLO**. Ferments and rests for 9 months, in a natural cave with an average temperature of 11 ° in total absence of light.

NOTE TASTING: Pleasant cherry red, clear and bright. Intense nose, with memories of red fruits and infusions like peppermint, peppermint and tea. I remember fruity with cherry and blackberry. In the mouth, it is soft, fresh, light touch bitter and a very balanced acidity. The bubble small, abundant and persistent. It is an ideal wine to enjoy both in aperitif and in meals.

Silver Medal of the Luso-Galician Gastronomic Order