



DOMUS

Sousón, Albarello y Mencía, created 12 months in Barrica. Format: 75 cl.

DOMUS was born from the illusion of new facilities, a new house (Domus in Latin). It is the first wine Crianza of the winery, made with our best grapes of SOUSÓN, ALBARELLO and MENCÍA, from our older vineyards, in a slatey soil, poor in organic matter, with an average altitude of 600 m. The harvest was carried out at low temperatures, with selection in vineyard and in winery. For the elaboration, it is begun by a maceration prefermentativa in cold after the crushing and destemming of the grapes.

NOTE TASTING: Intense purple color with violet trim and medium layer. Bright, clean tone. Nose complex, very varietal. Average intensity. Vanilla and toasted aromas, as well as ripe red fruits and floral contributions. Exotic notes provided by breeding in noble woods. In the mouth is very balanced, round, silky, prevailing fruit.

Second prize in the XVII CATA-CONTEST VIÑOS TINTOS GALEGOS celebrated by the Association of Euskadi of Sommeliers.

Special mention "Viños doutras añadas" at the Valdeorras Wine Fair 2015

Silver and Gold medal in the distinctions of the Wine Guide of Galicia 2016 and 2017

90 Points Guide Peñín 2015, 2016, 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)