



# FLAVIA

*Mencia y Tempranillo, 4 months in barrel. Format: 75 cl.*

**FLAVIA de Roandi is a fresh, lively, young wine. It comes from our own vineyards, from new plantations, where the MENCÍA grape (85%) predominates and a combination of native varieties.**

**FLAVIA takes its name from a nearby place, where the Camino de Santiago Road Winter Path travels part of its vineyards. The plantations are new, less than 10 years, in a land where slate slates predominate and shales. After the manual selection of the grapes, the elaboration takes place in stainless steel tanks, passing later to a aging in American Oak barrel of 5 months. After a period of rest in the bottle, it leaves to the market to show its freshness and vividness.**

**NOTE TASTING: Clear and shiny, medium layer, youthful tones. It has a medium aromatic intensity, emphasizing the red fruits, blackberries, currants; Light touch of milk and fruit passes (figs). Softwood of American oak. Soft mouth, with candied fruit. Very fresh and with a certain drying sensation at the end, typical of the tannin of the wood.**

*Gold and Silver Medal Wine Guide, Spirits Wineries of Galicia 2015, 2016, 2017*

*4 Stars Guide Peñín 2016, wines with best value for money*

*88 points Guide Peñín 2015, 2016, 2017*

*Official wine "Festa do Botelo" 2017*

*Mention of honor prizes MONO WINE 2017*

*Silver Medal TOPWINE 2017 Contest*

*First prize in the XVII CATA-COMPETITION VIÑOS TINTOS GALEGOS celebrated by the Association of Euskadi of Sommeliers.*

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