

# PORTO DE LOBOS

From a unique site of miniscule terraces and steep slopes comes the return of the Brancellao, **the ancestral queen grape of Ribeira Sacra**, to the delight of lovers of great Atlantic wines.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Brancellao grape.
- Aged in French oak of second and third use for 10 months.



## PROFILE



OPTIMAL CONSUMPTION MOMENT  5 years



COLOR OF WINE

Garnet that tends to purple.

DOMINANT FLAVORS



VIOLET



CURRENT



LAUREL



## AROMA

Intense, with notes of violet, currant, bay leaf and pepper.

PAIRING



We recommend decanting the wine before serving at around 15°c

