

## Casal de Armán, 2022/2023 (Red)



**HISTORY:**

Casal de Armán, founded in the late 1990's by the González family in Ribadavia, Galicia, produces Ribeiro wines from 50 acres of terraced, granite-based vineyards, focusing on indigenous varietals and minimal intervention.

**TECHNICAL TASTE:**

**Region/ Sub-Region:** D.O. Ribeiro, Avia valley.

**Alcohol:** 13.0%.

**Variety:** 33% Sousón, 34% Caiño Longo, 33% Brancellao. Soil types include granite, sand, and slate. Vinification features handpicked grapes with vineyard selection, followed by whole berry pre-fermentation and 7-day maceration in stainless steel under controlled cold temperatures.

**Agging:** Racked and then rests in stainless steel vats for 11 months prior to bottling. Aged in the bottle for an additional 3-4 months.

**Tasting Notes:**

Cherry red with a violet rim. Aromas of fresh stone fruits, balsamic notes, and a fruity expression on the nose. Fruity and structured palate with flavors of cherry plums, tart berries, and dry minerality.

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**Wine & Spirits Magazine:** Awarded 91 points, noted for its fresh, floral style with bright red sour-cherry flavors, ideal for pairing with summery grilled lamb.

**Vinous Media:** Awarded 90 points, described as deep ruby with ripe cherry and blackberry aromas. Juicy and smooth on the palate with subtly sweet dark fruit flavors, a touch of smokiness, and a long, chewy finish framed by dusty tannins.