

Minius

BRAND Minius

WINERY Adegas Valmiñor

VARIETY 100% Godello

TIPE OF WINE White

APELLATION Monterrei

DRINKING TEMPERATURE 10-12°C

ELLABORATION. Strict and meticulous selection of the grape. Handmade harvest made in 20kg cases. Careful taking of the grape in the winery; selection table and posterior destemming and soft pressing. Cold maceration (10°C) for 3-4 hours. Pressing of the grape. Static settling. Alcoholic fermentation at 16,5°C in stainless steel tanks under a controlled temperature. Filtering and bottling. Resting in bottle for thirty days prior distribution.

TASTING. Minius is a wine with a very live yellow color with green reflections. Highlighted on the nose are the citrus and floral aromas, along with white fruits notes and herbs like fennel. It is soft and elegant in mouth that together with the acidity gives a fresh and persistent finish.

