

# CARLOS MORO

## Finca San Cibrao 2017



### The 2017 vintage

The 2017 vintage was one of the most challenging of recent years. The harsh weather conditions experienced throughout the year, which included frosts, hail and an extremely dry spell, brought the harvest forward, but these adverse conditions were not enough to prevent the grapes from being gathered in optimum shape and in very good quality.

### The vineyard

The Finca de SAN CIBRAO is located on the bank of the river Miño on fertile siliceous land, sharing a habitat with tree species such as the oak and the Galician pine, as well as other Atlantic plant species which are characteristic of this area of Galicia. It is a medium-aged finca with a well-regulated production, facing southwards and positioned in a spectacularly scenic spot above the Miño valley. Here, vines of the three most characteristic local varieties of the Ribeiro DO are cultivated: Treixadura, Godello and Albariño.

### The wine

The selection of the grapes of these three varieties takes place at the vineyard, while the exact percentage of each grape in the final coupage takes place in the wine cellar. This provides the character and balance of this unique, one-of-a-kind wine. The wine is of a bright pale straw-yellow colour with vivid touches of green. The nose is fresh, elegant and intense, dominated by fruity tones of green apple between touches of freshly-cut hay and subtle notes of white flower. Its structure is elegant and lively, with a fresh and unctuous body and a pleasant, persistent finish.



### PRODUCER

Bodegas y Viñedos Carlos Moro.  
Winemaker: Manuel Castro  
Technical Director: Félix González  
Elaboration: **Viña Costeira**

# CARLOS MORO

## Finca San Cibrao 2017

Format 750 ml

### The vineyard

Name of the Vineyard Finca San Cibrao  
Region Ribadavia (Ourense)  
Surface 7 has  
Soil texture Sandy-loamy  
Altitude 200 m.  
Production/ha 7.000 kg/ha  
Orientation South  
Incline 6%  
Year of plantation 2000

### Elaboration

Variety 70% Treixadura, 20% Godello, 10% Albariño  
Harvest September  
First Vintage 2017  
Type of elaboration Tradicional white.  
Bottles produced 7.000 bottles  
Fermentatoin 10-14 days in stainless steel tanks(16°C)  
Ageing On fine lees  
Alcohol content 13%  
Acid content 5.6 g/l

### Recommendations

Storage Cool, dry place. Avoid sunlight.  
Temperature Best enjoyed between 6º and 8ºC.  
Pairing Seafood, fish, conserves, cheeses and light grilled meats.