

RECTORAL DE AMANDI

MENCÍA

"MANOLO ARNOYA" LIMITED EDITION

D.O. Ribeira Sacra

13,5% VOL

"Manolo Arnoya" is a limited edition that the family of the winery's founder made as a homage to a whole career. A way to keep alive the memory of Manolo Arnoya with 72 barrels, one for each year of life, full of memories, sensations and passion for wine.

AWARDS VINTAGE 2017



BERLINER
WEIN TROPHY



MUNDUS
VINI



CAPTIVATING AND
UNMISTAKABLE

RECTORAL DE AMANDI. "MANOLO ARNOYA" LIMITED EDITION

D.O. Ribeira Sacra
MENCÍA

Built in an old 17th century rectory and surrounded by 20 hectares of vineyards, the winery is located in Amandi, the founder's hometown in the heart of the Ribeira Sacra (in the Northwest of Galicia, Spain). This is **one of 4 areas in Spain certified as "heroic viticulture"** due to the steep slopes and its ground placed in terraces that make almost impossible to cultivate and harvest the grapes. Rectoral de Amandi has another 120 hectares of vineyards distributed in different areas of the Ribeira Sacra, as well as, it counts with the **collaboration of more than 300 local winegrowers** that allow to maintain the tradition alive and the same character in the wines. The philosophy of Rectoral de Amandi is based on **respect for the environment**, the promotion of the local **economy and quality and innovation as the main points to stand out**, some examples of that are: the **manual harvest** and the production of vegan wines, the cultivation and caring of vines **avoiding artificial fertilizers** with herds of sheep that keep the land clean, weather stations with temperature sensors that provide useful information to **reduce the use of phytosanitary treatments** and the **creation of our own yeasts** from natural elements that guarantee the authenticity of the wine and allow full control of the production process.



VEGAN
WINE

TASTING NOTES

A PLEASURE FOR THE SENSES

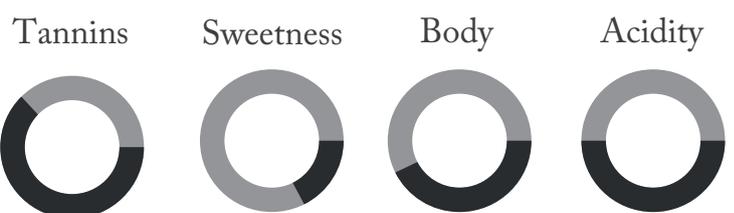
Cherry red color with burgundy trim and slight violet hues. It stands out for its intensity on the nose with notes of ripe fruit, raspberry, vanilla and light nuances of mint. Great power on the palate, full-bodied and well-structured, complemented by velvety tannins that leave a very pleasant aftertaste.



APPEARANCE



CARACTERISTICS



Serve at: 12°C-15°C

PERFECT TO ENJOY WITH...

- Beef "Carpaccio"
- Roasted beef with seasonal vegetables side.

