

Desoutter & James

Specialists in Spanish wine



Fusco

Xurxo Alma farms three hectares of vineyard on the seashore in Cambados in O Salnes (the heartland of the Rias Baixas DO) where he makes some of the most authentic Albariños on the market, full of bracing acidity and Atlantic breeze, offset with lemon and saline notes. But thankfully he also finds time for other projects, and has branched out into neighbouring Ribeira Sacra where he makes refreshing Atlantic reds made from Mencia.

DO: Ribeira Sacra

Grape varieties: Mencía

Soil: Granite, clay

Harvest: Manual

Winemaking: Hand selection of grapes from the oldest vines in the region. De-stemming and 30 day maceration with 4 remontages per day. The wine is then racked and pressed prior to malolactic fermentation. Clarified and filtered before bottling.

ABV: 12.5 %

Total acidity: 5.1 g/l

Residual sugar: 1.9 g/l

Total SO₂: 62 mg/l

Bottle type: Bordeaux, 75cl

Closure: Natural cork

Tasting notes: Made 100 km inland from the Atlantic in Ribeira Sacra on the famous slate and granite slopes by the Miño river. Aromas of cherries, spice, pepper and hibiscus with a good dose of minerality. Light, fresh and clean with ever present fruit, this is a seductive, easy-drinking Atlantic Mencia.