# WITH PASSION AND TRADITION

The "Anciño" or Angazo is a tool that it was used to pull out the orujo (residue of the grapes) from the wooden barrels once the alcoholic fermentation was finished. It was also used for many other labors in the field.

# ANCIÑO
# WHITE

Ribeiro
Esencia Galega

## DATA SHEET

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|---|---|
| Type of wine | White |
| Production area | Ribeiro |
| Grape varietal | Palomino and Torrontés |
| Capacity | 120 hl/ha |
| Fermentation | In temperature controlled stainless steel tanks |
| Alcohol Vol | 11 % |
| Residual sugar | +/- 3 g/L |
| Total acidity | +/- 5,5 g/L |
| Bottle aging | No |
| Type of bottle | Rhin |
| Serving temperature | 8 - 11ºC |
| Winemaking | Sustainable |
| Gastronomy | Seafood, fish, white meat, rice and fresh cheese. |

A combination of Palomino and Torrontés varietals gives room to a wine that will surprise us by the unexpected lines of its character.

**VISUAL PHASE** / Pale yellow straw colour

**SMELLING PHASE** / Fruity, with ripe fruit notes.

**TASTING PHASE** / Smooth, fruity and persistent