

Pago Cativo

Red O Cotiño



DESIGNATION

OF ORIGIN:	Ribeiro
CLIMATE:	Atlantic
GRAPE(S):	Caíño 30%, Sousón 30%, Brencellao 10%, Mencía 20%, Garnacha 10%.
SOIL(S):	Granite, slate
ELEVATION:	100 - 280 meters
VINE AGE:	15 - 70 years old
FARMING:	Sustainable-biodynamic
PRUNING:	Espaldera
PRODUCTION:	120 cases



The Ribeiro origin is located in meridional Galicia, in the northwestern edge of the province of Ourense, in the confluences of the valleys formed by the Miño, Avia and Arnoia rivers. The peculiar climate is favoured by natural barriers and the situation in southern Galicia, which protect the territory of sub-Atlantic squalls and provide an Oceanic-Mediterranean transition ecoclimate, so it is humid and average temperatures of 14.5 °C annual average. The characteristics between the Oceanic and Mediterranean climate allows the fruit of the vines ripen, preserving aroma and acidity. The wines of this designation are a series of combinations of exquisite fruity and floral scents, which often surprise to be made with traditional indigenous varieties and to have a strong personality that makes it incomparable. Pago Cativo Red O Cotiño is a cuvée made especially for Vinos de Terruños by Familia Pastor Gilabert in collaboration with winemaker Alvaro Bueno.

Vinification: Maceration paste with traditional system, all varieties ferment together at a controlled temperature.

Character: Cherry red colour with violet hints, fresh, floral, full-bodied, lush fruit, bright acidity and a fresh and fruity finish.

Food: Barbecue, steaks, rices.