



A Coroa Ladeira Vella D.O. Valdeorras

Varieties

100% Garnacha Tintorera.

Type of wine

Red wine with malolactic fermentation in French oak and 12 months ageing in barrel.

Analytical parameters

Alcohol: 15%, Acidity: 5.1 g/l, Residual sugar: <1 g/l

Winemaking

From a very limited production of Garnacha Tintorera sourced from centenary vines, around 1,500 bottles of this special wine are released onto the market. This elegant and exclusive variety shows an excellent balance between ripeness and vitality. It is long and persistent, with strong fruit presence and a finish dominated by spicy notes.

The great typicity of this exceptional grape is defined by the century-old "O Rasedo" vineyard, with slate soils and very low average yields of 1 kg of grapes per vine. Alcoholic fermentation takes place in stainless steel tanks; malolactic fermentation and ageing follow for 12 months in 225-litre French oak barrels. The wine then rests for a further 24 months in bottle, where it reaches its fullest expression.

An inimitable wine, full of character and with great ageing potential.

Tasting note

Colour: Ladeira Vella displays a deep, vibrant red, where time and maturation have woven a purple cloak with violet reflections, dense and luminous. Its deep colour anticipates a wine of body and character.

Nose: The nose is a dialogue between freshness and complexity. At first, juicy dark fruits burst forth, followed by warmer nuances of toasted butter candies, lightly salted sunflower seeds, and a whisper of sweet spices, all wrapped in an elegant minerality reminiscent of wet slate.

Palate: The entry is powerful yet refined, with silky tannins shaping a broad, well-defined structure. Black fruit reappears, now with a compote-like touch, balanced by fresh acidity that brings vibrancy. Toasted notes integrate seamlessly without overshadowing the fruit, adding depth. The finish is long, with a gentle return of toasted nuances and a subtle hint of aromatic herbs that invite another sip.

