



MGH WINES GROUP

## Senda Verde Treixadura

*“Senda Verde” is a collection of artisanal wines from unique regions in northern Spain that follow the 43oN parallel, stretching from coastal Galicia eastward along the northern coastline. In contrast to the rest of Spain, this area is lush and green from oceanic and geologic influences.*

### TASTING NOTES

#### APPEARANCE

Straw yellow colour clean and bright.

#### SMELL

Medium intensity on the nose, with reminiscences of fruits (banana and green apple) and fresh herbaceous undertones.

#### PALATE

Good structure en the mouth, with a sweet fruity mid-palate and drying finish.

### TECHNICAL FILE

**Type of wine :** Young white wine

**Grape Variety :** 100% Treixadura

**D.O.:** Ribeiro (Spain)

**Alcohol** 11,5%

#### **Vinification :**

Harvest is made by hand using cases of 20kg of capacity. Once the grapes arrive at the winery they are selected by quality, destemmed and crushed.

Then, grapes are pressed using after that just the free-run juice; the must is raked for 12 hours and gross lees are removed.

After that, the alcoholic fermentation takes place at low temperature (17oC) for about 15-20 days.

Then, the wine is raked and maintained on fine lees for 3 months, prior to the filtering and bottling



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