

CASAL DE ARMAN
**CASAL DE ARMAN RIBEIRO
TINTO**

RIBEIRO • GALICIA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

Bodegas Casal de Armán was founded at the ending of the 90's, but it belongs to the fourth generation of a family who has been making Ribeiro wines since the 19th century.

Wine Making

Selection in the vineyard. Cold pre-fermentation maceration of whole grapes, maintaining a low temperature during destemming and vatting. Maceration of skins for 7 days in stainless steel. Discover. FML. Racking and rounding in deposit for 11 months.

Food Suggestions

Pairs well with beef, pasta, veal, and lamb dishes.

TASTING NOTES

Casal de Armán red is an aromatic wine that stands out for its agility and freshness; It is very gastronomic with a vibrant acidity, with notes of blackberry, bay leaf and raspberry.

Sousón, Caíño Longo, & Brancellao grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- Organic & Sustainable
- ABV%: 13.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

