



HEROIC VITICULTURE
RIBEIRA SACRA

RS





Traditional winery, founded by the family at the end of the 70s, located in the heart of the Ribeira Sacra Lucense in the municipality of Sober, province of Lugo. Later it was renovated, keeping its traditional structure combining stone with wood.

The majority of our grapes come from our own vineyards and are used for red wine production, with about 50,000 kg of mencia, garnacha, tempranillo, and merenzao. For white wine, we use Godello, treixadura, and Loureira. The plots are located in the



epicenter of the Ribeira Sacra. With granite and slate soils and slopes that are over 40% south-facing, our wines have a unique and special quality.

After a careful elaboration process, we release about 35,000 bottles of red wine and 4,000 bottles of white wine annually.



TEAR

MENCÍA

FEATURES: *Terruño*
LOCATION: *Ribeira Sacra*
AGE OF THE VINES: *20 years*
CLIMATE: *Continental influence*
SOIL: *Granite soil*
VARIETIES: *100% Mencia*

VITICULTURE

The grapes of this wine come from terraced vineyards. They grow in a balanced, careful and sustainable way.

PREPARATION

The harvest is done by hand, after checking the maturity. Once the grapes have arrived at the winery, they are cooled to delay the fermentation process, while frequent pump-overs are carried out to obtain a better extraction of color, aroma precursors and only soft tannin's.



PAIRING



Stews



Roast



Red meat



Cheese



Sausages

SUGGESTION



Serve between 16° - 18°

Then, the alcohol is fermented at a temperature of 22 - 24 C° with gentle rotations.

The leftovers are pressed in a manual press and the malolactic fermentation is carried out in stainless steel vats. The process of clarification, stabilization and filtration before bottling is carried out with great care to preserve the entire character of the wine.

TASTING NOTES

Deep cherry red with cardinal reflections. Intense fruitiness of black fruits and currants.

TEAR

SELECCIÓN

FEATURES: *Terruño*
LOCATION: *Ribeira Sacra*
AGE OF THE VINES: *20 years*
CLIMATE: *Continental influence*
SOIL: *Granite soil*
VARIETIES: *100% Mencía*

VITICULTURE

The grapes of this wine come from terraced vineyards. They grow in a balanced, careful and sustainable way.

PREPARATION

The harvest is done by hand, after checking the maturity. Once the grapes have arrived at the winery, they are cooled to delay the fermentation process, while frequent pumpbacks are carried out. Then, alcohol



PAIRING



Spicy Dishes



Stews



Roast



Red Meat



Game Meat

SUGGESTION



Serve between 16° - 18°

is fermented at a controlled temperature and aged for 3 months in French oak, before being bottled.

TASTING NOTES

Dark cherry color with purple reflections. On the nose, red and black fruits such as strawberry, raspberry and blackberry stand out, along with a subtle oak toast and spicy touches. Very tasty and round on the palate with good acidity and a persistent finish.

CAPADOR

FEATURES: *Terruño*
LOCATION: *Ribeira Sacra*
AGE OF THE VINES: *60-40 years*
CLIMATE: *Continental influence*
SOIL: *Granite soil*
VARIETIES: *Mencia, Garnacha and Tempranillo*

VITICULTURE

The grapes of this wine come from terraced vineyards. They grow in a balanced, careful and sustainable way.

PREPARATION

The harvest is done by hand, after checking the maturity. The grapes are collected in small boxes. Upon arrival at the winery, the bunches are carefully sorted. The vinification is long and specially adapted, starting with a cold pre-fermentation maceration, followed by a short alcoholic fermentation at low temperature. Then, the wine undergoes malolactic fermentation in new French oak



PAIRING



Red meat



Hard Cheeses



Game meat
our duck



Pasta

SUGGESTION



Serve 18°

barrels, where it is also aged for 8 months. Finally, the bottling is carried out with great care to preserve the entire character of the wine.

TASTING NOTES

Very intense cherry color with a light violet rim. On the nose, pleasant aromas of red berries and black fruits, such as strawberry, raspberry and blackcurrant, underpinned by a creamy and slightly toasted oak, along with hints of spices. On the palate it is very tasty, fruity, with round tannin's, good acidity and light hints of vanilla and toasted.

Don Nilo

FEATURES: *Terruño*
LOCATION: *Ribeira Sacra*
AGE OF THE VINES: *20 years*
CLIMATE: *Continental influence*
SOIL: *Granite soil*
VARIETIES: *Godello 80%. treixadura & Loureira*

VITICULTURE

The grapes of this wine come from terraced vineyards in a river valley, grow in a balanced and sustainable way, with a work culture based on tradition.

PREPARATION

Harvest done by hand, in the early hours of the day to keep all its freshness. Once in the winery, it is cold macerated for about six hours (6-8 C), to extract much of the aromas. Then, the grapes are gently pressed, taking advantage of the yolk must. This must will be muddled after about 48 hours, always at a low temperature. Once the mud has been removed,



PAIRING



Fish



Rice



Shellfish



White Meat

SUGGESTION



Serve between 7° - 10°

the alcoholic fermentation begins in steel tanks, at about 16 - 18 C°. Once finished, the wine is left to macerate with its lees for about 3 months. After a gentle clarification and filtration, the wine is bottled, never before six months after the harvest.

TASTING NOTES

Straw yellow with slight greenish flashes. With a clean and shiny appearance. Medium-intensity nose, with notes of white fruit (pear) and citrus. Balanced palate, powerful, but with good acidity and travel, tasty and round on the palate with good acidity and a persistent finish.

Emma

FEATURES: *Terruño*
LOCATION: *Amandi - Ribeira Sacra*
AGE OF THE VINES: *15-20 years*
CLIMATE: *Continental influence*
SOIL: *Granite soil*
VARIETIES: *Mencia and Merenzao*

VITICULTURE

The grapes of this wine come from terraced vineyards in a river valley, grow in a balanced and sustainable way, with a work culture based on tradition.

PREPARATION

Harvest done by hand, in the early hours of the day to keep all its freshness. Once in the winery, it proceeds to cold maceration. The must is obtained by direct bleeding from the vat once it has the desired color. This must will be muddled after about 48 hours, always



SUGGESTION



Serve between 8° - 12°

at a low and controlled temperature. Once the mud has been removed, the alcoholic fermentation begins in steel tanks about 16 - 18°C°. After a gentle clarification and filtration, the wine is bottled, never before six months after the harvest.

TASTING NOTES

Bright raspberry color, with a medium intensity nose with the aroma of red fruit, banana and strawberry. On the palate it is balanced, with good acidity, final on the palate greedy while very refreshing.



Adegas Tear

Figueiroá, 22 - 27.460

Sober - Lugo

(+34) 982 460 545

tear@adegatear.com

www.adegatear.com

