

# CREGO E MONAGUILLO



## The Producer

Located in Salgueira, Monterrei in a privilege natural environment graced by river Tamega, the winery came into fruition after many years of family tradition in wine making.

Their grapes are carefully selected and the production combines tradition and the latest technology.

Monterrei Appellation is characterized by having a mild Mediterranean climate with a continental trend, influenced by the Atlantic Ocean. For this reason, Monterrei has a special microclimate with hot, dry summers and cold winters, providing considerable fluctuations in temperature of up to 30 degrees during the ripening season.

## Technical Information

Type of wine: Still White  
Alcohol Content: 12.8%  
Grape Variety: 60% Godello & 40% Treixadura  
Aging:  
Origin: DO Monterrei  
Vineyard size:  
Vines per ha:  
Average yield:  
Average age of the vines:



## Tasting Notes

Yellow straw colour with green hues. Good tears. Fresh aromas with intense mature fruit and floral notes; apple, hay, roses. On the palate is fresh with an excellent balance between alcohol content and acidity. Silky and battery. Long finish.



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