



Chan de Vide de .tado

fronte ao mar

Rias Baixas
CERTIFICATE OF ORIGIN

Chan de Vide Deitado is crafted with grapes from selected plots of land from our vineyards and small local producers.

The process of its making is fully adapted to modern times, but inspired in the making of wine in the riverbanks of Miño in ancient times.

Beyond doubt, **a potent specimen of Atlantic red wine.**



TASTING

To the eyes: Ruby with a touch of purple/red.

To the nose: Strawberries, raspberries and a light touch of salt.

To the taste: fresh and elegant, fine and balanced with salt and mineral flavours brought together into a tasteful blend.

Extensive and persistent finish.

Authenticity without filter

This wine has not been filtered and therefore bottles may contain lees, but this not impact the wine quality.

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TINTO ATLANTICO

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Alcohol level: 12.5 % vol.
Sugar reduction: 1.0 g/l
Total acidity: 5.90 g/l tartaric
Origin: D.O. Rías Baixas
Variety: Polivarietal
Mainly : Sousón, Brancellao, Espadeiro,
Pedral, Caíño and Mencía.

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**Chan
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