

Mencia Bierzo Tinto



Grapes: 100% Mencia
Vintage: 2007
Color: Red

The grapes come from vineyards, oriented south, planted in calcareous clay at 750 meters above sea level, with an average age of the vines of 20 years old. Harvested by hand the first week of October with yields between 25 to 30 hectoliters/hectare. Fermented in stainless steel vats and bottled unfiltered.

Dark ruby-colored, it exhibits a fragrant nose of crushed flowers (violets), mineral, and blueberry. This is followed by an elegant, medium-bodied wine with a velvety palate-feel, plenty of spicy blue fruits, and light, well-integrated tannin. Drink this well-made wine over the next 1-2 years. Reminiscent of a Cabernet Franc-based Chinon or Bourgueil. Grilled meat, goat cheese; grilled octopus. Serve now.

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