



BIERZO
DENOMINACIÓN DE ORIGEN

MESES / MONTHS



A.O.C.

Bierzo.

GRAPE VARIETY

Mencía.

PRODUCTION

25.000 bottles.

VINEYARD

60-80 years old vines grown in the traditional vase shape. They are situated in Cacabelos with a density of 3.800 vines / hectare and at an altitude superior to 500 m. South exposure. Traditional viticulture. Production from 1 to 1,5 kg / vine.

SOIL

Ferric clay.

WINEMAKING

Harvested the third week of September, in 15 kg boxes. 24 hours of pre-fermentation maceration and later, alcoholic fermentation at a controlled temperature (26°C) for ten days. Non-intervention making.

AGING

Malolactic fermentation and later 6 months of aging mostly in third use French oak barrels.

TASTING NOTE

Cherry colour with violent trimmings. Fresh and fruity nose, wild fruit, chocolate and coffee. Silky-mouth feel, fresh and good aftertaste with ripe and sweet tannins. Medium structure.

