

Ucedo

MENCÍA
VARIEDAD / VARIETY

CEPAS SINGULARES  ÚNIQUE GRAPEVINES



BIERZO
DENOMINACIÓN DE ORIGEN

AÑOS / YEARS

 **+80**

A.O.C.

Bierzo.

GRAPE VARIETY

Mencía.

PRODUCTION

5.000 bottles.

VINEYARD

Selection of unique plots where 80-100 years old vineyards are 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 650 m. South exposure. Traditional viticulture. Production from 1 to 1,5 kg / vine.

SOIL

Ferric clay soils with schist and slate.

WINEMAKING

harvested the first week of September, in 15 kg boxes. 72 hours of pre-fermentation maceration and later, alcoholic fermentation at a controlled temperature (22°C) for fifteen days. Manual and non-intervention making.

AGING

Malolactic fermentation and later 12 months of aging in new French oak barrels.

TASTING NOTE

Intense cherry colour. At the nose is strong, with hints of minerals, slate, black wild berries, species and liquorice. At the mouth, it is concentrated, fat, powerful, sweet tannings and jam. Persistent and well-balanced.

