



# velvet

**Variety:** 100% Mencia

**Region:** Bierzo

**Production:** 1.500 bottles

**Vineyard:** 60-year-old vines, slopes between 700m of altitude, with a yield of 5,000kg / ht

**Elaboration:** 24-hour cold maceration, fermentation in wooden vats for 18 days and aging on lees in French oak barrels for 12 months.

**Alcohol by volume:** 14º

## TASTING NOTES

Intense garnet colour with a high robe.

Complex, elegant and very concentrated nose, where red fruits and ripe black fruits stand out.

It is a complex, elegant and velvety wine, highlighting its mineral, balsamic character and with some roasted nuances.

**91 points** Guía Peñín (2019)

**92 points** Tim Atkim (2018)

**17/20 points** Jancis Robinson (2018)

**Bottle type:** Borgoña

**1200 x 800 mm palet:** 80 cases / 6 bot.

**Box type:** 6 bottles

**1200 x 1000 mm palet:** 120 cases / 6 bot.