



mencía

Wine type: Red

Variety: 100% MENCIA

Characteristics of the vineyard: 30-year-old vines, slopes between 400-600m of altitude, with a yield of 8,000kg / ht

Harvest: mid-September, manual collection in 15 kg boxes

Elaboration: cold maceration for 24 hours, fermentation for 12 days and aging on lees for 2 months.

Production: 30.000 bottles

Bottle type: Burgundy

Alcohol by volume : 13,5°

Box type: 6 bottles

1200 x 800 mm palet : 88 cases / 6 bottles

1200 x 1000 mm palet : 120 cases / 6 bottles

TASTING NOTES

Intense and deep sapphire red colour with a fine violet rim.

Intense nose with floral and berries notes.

Fresh and sweet on the palate, recalling again the red fruits and floral notes, persistent finish.

86 points Robert Parker (2016)

87 points Guía Peñín (2016-2017)

88 points Guía Peñín (2018-2019)