

PAGO DE VALDONEJE 2015



GRAPE VARIETIES: 100% Mencia

AGED IN BARRELS: Un-oaked

ALCOHOL VOLUME: 14,00 %

ORIGIN: DO Bierzo (Valtuille de Abajo)

PRODUCTION: Vineyards over 85 years old. Yields go from 3000 Kg/ha to 3500 kg/ha. Coming from clay to sandy soils. Manual harvested in small cases of 15 kg and grapes pass through a selection table to avoid bunches not according with our quality.

We place the wine for alcoholic fermentation which is taken in Stainless steel vats, trying to maintain temperatures steady below 28 °C.

TASTING NOTES:

Intensive Red color with violets hints.

On the nose it is extremely fresh. Black and red fruits such as blackberries and wild berries; very earthy coming from the Bierzo soils such as roasted notes smoke and liquorice, some hints of balsamic aromas, mint mainly, are also present.

The wine is firmly structured on the palate, with incredible depth and a persistent fruit-driven finish. Perfect balance with very fine tannins.

Robert Parker – Wine Advocate #224

Apr 2016 Luis Gutierrez: 91

Drink: 2016 - 2018

The just bottled, unoaked, entry level red, a favorite among the young Mencías, is the 2015 Pago de Valdoneje;

The range from Vinos Valtuille seems to be growing from the popular unoaked Mencia Pago de Valdoneje to a white and several oaked reds.