



Pago de Valdoneje

MENCÍA

GRAPE VARIETY: 100% Mencía

AGED IN BARRELS: Un-oaked

ALCOHOL VOLUME: 14%

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.

WINE ADVOCATE:

August 31, 2017. Luis Gutiérrez - 91 points Parker.

«Vinos Valtuille produces year in and year out one of the best un oaked, fresh Mencías».