

Nestal

MENCÍA
VARIEDAD / VARIETY



BIERZO
DENOMINACIÓN DE ORIGEN

AÑOS / YEARS
+60

A.O.C.

Bierzo.

GRAPE VARIETY

Mencía.

PRODUCTION

20.000 bottles.

VINEYARD

60-80 years old vines 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 (24°C) for fifteen days. Non-intervention making.

AGING

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

TASTING NOTE

Intense cherry red colour. Complex and intense nose, with ripe black fruit, spicy and graphite hints. At the mouth, it is fleshy, well-balanced and with a final slight bitter taste which provides a persistent and deep aftertaste.

