

ADRAS MENCIA

D.O. Ribeira Sacra



WINERY

The vineyards producing grapes for this wine are planted with 40 year old Mencia vines. The soils are composed of slate and decomposed granite. Yields are limited through pruning and green harvest to encourage concentration of flavor in the finished wine. Leaves are also pulled during the growing season to ensure good air flow through the canopy as well as encourage ripening of the grapes.

Grape clusters were hand sorted prior to de-stemming and light crushing. Alcoholic fermentation commenced utilizing native yeast. Extraction of flavors from skins was encouraged by 3 pump overs daily until the end of fermentation. Following malolactic fermentation, also with native microbes, the wine was aged for 4 months in oak barrels.

Name:	Adras Mencia
Class:	Red
Region:	D.O. Ribeira Sacra
Vintage:	2013
Rating:	90 W&S
Grape Varieties:	100% Mencia
Case / Bottle Size:	12/750ml
Alcohol Volume:	12.5%

TASTING NOTE

With slate scents and a burst of ripe red fruit, this Mencia is pure in its varietal expression. Soft in texture, it glides into the finish with grace and agility, leaving a light sense of sweetness and spicy complexity.

