

Viñaredo

mencia barrica



SANTA MARTA BODEGAS



D.O.: Valdeorras.

Wine type: Red barrel.

Disposal: December.

Origin: Own vineyards and vineyards controlled by Valdeorra's area vine-growers.

Soil type: Ferrous clays and slatey.

Orography: Hillsides at an altitude of 400 to 600 metres.

Weather: Mediterranean-oceanic.

Grape varieties: Mencia 100%.

Age of strains: 25 years.

Cultivation techniques: Spalier and cordon system of pruning.

Vintage: Handmade, at the best moment of ripening, and into boxes of not more than 20kg. Grape selection table.

Date vintage: Late september

Elaboration: Fermented pre maceration at 4°C, during four days and then under controlled fermentation at 24°C. The ageing will be done six months in oak barrels and afterwards four months in the bottle.

Analytical datas

Alcohol: 13%

Acidity: 5,40

Tasting Notes

Red cherry of medium-high level. On the nose it has first a woody taste, then kind of fruity reminding mostly of red fruits and with soft spicy notes. After taste is light and correctly ensambled.