

Bodegas Avancia

Avancia Cuvée de O Mencia



Vinification: Hand-harvested and stored in small baskets. Primary fermentation takes place in small (two to five ton) open top stainless-steel fermenters with indigenous yeast. Slow vertical basket press followed by malolactic fermentation in used French oak Bordeaux and Burgundy barrels.

Aging: Eight months sur lie in used Bordeaux and Burgundy barrels with battonage.

Grape varieties : 100% Mencia

Soil : Primarily slate soils intermixed with small quantities of quartz.

Tasting notes :

Cuvée de O Mencia represents the minerality and authentic, clean, varietal expression of the Mencia variety from Valdeorras. Medium-bodied, lots of ripe fruit, pristine on the palate.

Press Notes

James Suckling

2021

90 points

