

Vinos Guerra

Bierzo Mencía



The Mencía grapes are sourced from bush vines that average 45-55 years in age. Cold maceration lasts 3-5 days followed by fermentation in stainless steel tanks over a ten-day period. Malolactic fermentation is completed after an additional 7 days in stainless steel.

Grape varieties : Mencía

Altitude : 450m - 600m ASL

Vineyard age : 45-55 year-old bush vines

Soil : Clay and slate

Alcohol : 13%

Tasting notes :

Deep, cherry-red in color with aromas of red and black fruit. Vibrant and intense fruit layered with balsamic notes follows through with a long, luscious finish.

