

Vinos Guerra

Mencía Tradicion



Cold maceration for 3 to 5 days followed by fermentation in concrete tanks for 15 days and malolactic fermentation for 7 days. The wine is aged for 8 months in French oak barrels.

Grape varieties : Mencía

Altitude : 450m - 600m ASL

Vineyard age : 45-55 year-old bush vines

Soil : Clay and slate

Tasting notes :

Aromas of ripe red and black fruits with layers of mineral and earth. On the palate the wine is generous and silken with a lush, long finish.

