

Vinos Guerra

Bierzo Mencía Roble De Pura Cepa



Cold maceration for 3 to 5 days followed by fermentation in concrete tanks for 20 days and malolactic fermentation for 8 days. The wine is aged for 4 months in French oak barrels.

Grape varieties : Mencía

Altitude : 400m - 600m ASL

Vineyard age : 65-85 yr old vines

Soil : Clay soils

Tasting notes :

Cherry red in color with intense violet nuances. Aromas of ripe red and black fruits with mineral and floral accents. The palate is velvety and generous with notes of earth and mineral.

