

## 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.



**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.

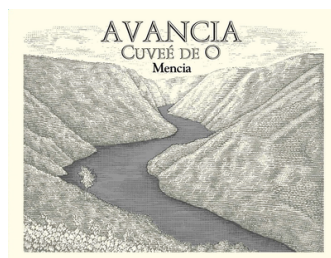
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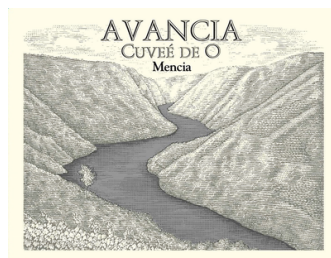
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