

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

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.



Banville
Wine Merchants

www.banvillewine.com

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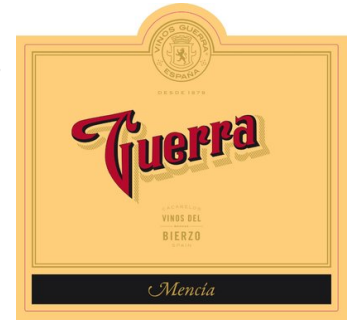
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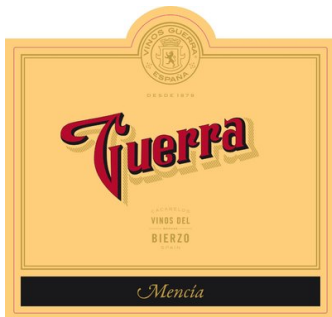
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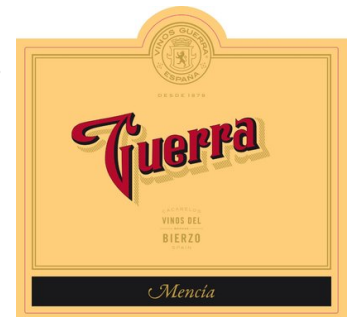
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