

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.

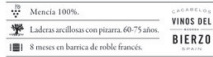
Grape varieties Mencía

Altitude 450m - 600m ASL

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.



Banville
Wine Merchants

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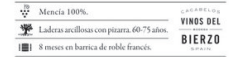
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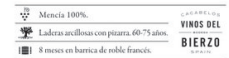
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