

## Vinos Guerra

### *Bierzo Mencía 1879 Centenaria*

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 12 months in French oak.

**Grape varieties** Mencía

**Altitude** 450m - 650m ASL

**Soil** Clay and slate

#### **Tasting notes**

Deep cherry-red in color. Ripe red and black fruit aromas with mineral and earthy accents. Vibrant and lively with lots of body and long, lush finish.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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