



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused. All wines in this collection use bagasse paper labels for extra sustainability.

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|--|--|---|--------------------------|
| RANGE: ARTISAN | | REGION: Bierzo, Spain | |
| APPELLATION: Bierzo DO | | VINTAGE: 2019 | ALCOHOL: 13.5% |
| PRODUCER: Bodegas Peique | | ATTRIBUTE: Sustainable winemaking (non certified) | |
| WINEMAKER: Luis & Mar Peique | | | |

GRAPES:

100% Mencia

TERROIR:

Mineral rich soils, 550 m altitude, 720 mm rainfall.

VINES:

45-55 year old vines, hand harvested.

VINIFICATION:

Natural yeasts, Cold soaking pre-fermentation, 6-10 days warm ferment, 5-9 days MLF in stainless steel. Sulphites during winemaking and before bottling. Filtered.

MATURATION:

2 months in stainless steel tanks on fine lees.

TASTING NOTES:

A black cherry, intensely violet hued wine. The nose highlights ripe red fruits, minerals and blue flowers. As fine and exquisite on the palate as it is fruity, fragrant, and full bodied.

PARING SUGGESTION:

Mencia pairs beautifully with pork dishes, or it would shine with roast turkey or a Spanish style chicken casserole. It's also a perfect match with peppery charcuterie.

SERVING TEMP:

12-15°C

AGEING POTENTIAL:

4 years

