

PUERTO DEL MONTE




MENCIA 2018



Technical data

Appellation	DO Bierzo
Winemaker	Adelino Perez Gil
Vineyards	45 year old vines in Villafranca del Bierzo, the heart of the region, where Mencía and Godello vines grow on slopes at altitudes of 450-700 m.
Varietals	100% Mencía
Winery	The winery was founded in 1940 on the Camino de Santiago by a Valencian who fell in love with Bierzo and its possibilities for winemaking. In 2002, a new winery that respects the environment and the rural landscape was built next to the vineyard, managed by a young, dynamic team.
Winemaking	The grapes are selected in the vineyard and harvested by hand at optimum phenolic ripeness. They undergo 48 hours of maceration at 8°C. Alcoholic fermentation occurs over 6-10 days at 28°C and malolactic over 5-9 days at 19°C. The wine remains in stainless steel tanks on its fine lees for 2 months before ageing for 2-3 months in French and American oak barrels. It is cold stabilized, clarified and filtered.

Winemaker's notes

 Colour	Deep cherry red with purple highlights
 Nose	Aromas of black fruit, notes of tar, pencil lead and spices.
 Palate	Fresh acidity well balanced with the sweetness of the alcohol and a touch of oak, medium bodied with a long fruity finish.

Analysis

Alcohol	14%
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Awards



Gold – Berliner Wein Trophy - 2020



Silver – AWC Vienna – 2018 (2017 vintage)



Silver – Mundus Vini – 2018 (2017 vintage)



Bronze – Decanter WA – 2018 (2017 vintage)