

Adras Mencia 2012



Winery: Isaac Fernandez Seleccion

Region: Ribeira Sacra D.O.

Grapes: 100% Mencia

Winery: Isaac Fernandez Seleccion's winery partner in Ribeira Sacra owns 20 Hectares of vineyards (~49 acres) in the Amandi subregion. The majority of their vineyards are planted on terraces, locally called bancales, with a South or Southeast orientation. Godello is planted on silica-rich sand over granite bedrock and Mencia is planted on soils composed of slate with decomposed granite. All grapes are hand harvested and are sorted by a four person team prior to pressing/fermentation.

Wine: The vineyards producing grapes for this wine are planted with 40 year old Mencia vines. The soils are composed of slate and decomposed granite. Yields are limited through pruning and green harvest to encourage concentration of flavor in the finished wine. Leaves are also pulled during the growing season to ensure good air flow through the canopy as well as encourage ripening of the grapes.

The Mencia grapes were harvested in the last week of September in 18KG boxes and transported to the winery via refrigerated truck. Grape clusters were hand sorted prior to de-stemming and light crushing. Alcoholic fermentation commenced utilizing native yeast. Extraction of flavors from skins was encouraged by 3 pump overs daily until the end of fermentation. Following malolactic fermentation, also with native microbes, the wine was aged for 4 months in oak barrels. Bottled in April 2013.

Reviews:

“Vivid red. Fresh strawberry and raspberry aromas are complicated by hints of dusty minerals and dried flowers. Racy and sharply focused, with vivid red fruit preserve flavors, silky texture and tangy mineral lift. Finishes clean and brisk, with powerful fruity thrust and no rough edges.”

91 points *International Wine Cellar* Issue 170, Sept/Oct 2013



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