

VALDERROA MENCIA 2005

GRAPE VARIETY

Mencia, a red grape indigenous to Valdeorras, also known as 'negra' (black). It is well suited to hot, relatively humid and highly fertile conditions with medium to high production. It makes top-quality soft and velvety reds and rosés with a wide range of primary aromas.

VINES AND VINEYARDS

Old, low-yielding bush vines situated on south-facing, slatey slopes. Cultivation is by sustainable methods without recourse to herbicides or systemic treatments.

HARVEST

The shoot took place during the third week of March and the maturity of the grape during mid September. The harvest was in September and carried out using plastic cases. This vintage selection of vineyards and vinification have been conducted by Cristina Mantilla

VINEYARDS

Grapes come exclusively from Slatey Slopes facing South. Valderroa cultivates their vines using traditional agriculture, not using weed kills or other kind of systematic products.

ELABORATION

Controlled temperature in stainless steel.

BOTTLING

The wine has not been in contact with wood. It was bottled in June 2003.

ANALYSIS

Unfiltered.

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Alcohol: 13.40 % vol.

Volátil Acidity: 0,60 g/l

Total Acidity: 4,50 g/l

Free Sulphurous: 20,00 mg/l

Total Sulphurous: 31,00 mg/l

TASTING

For over fifteen years Valderroa has offered tremendous value for money, whilst vintage after vintage it has proven to be one of the finest reds in Galicia.

The violet-tinted cherry-red colour, ripe fruit and liquorice aromas, softness and length make this wine the most classic Mencia in Galicia. It is the result of particularly careful winemaking designed to bring out the full character of the grape.

EVOLUTION

Ready to drink. During the next 18 months, the wine will keep its aromatic completeness.

SERVICE

It is very important to drink between 8-10° C

