



MENCÍA



# PAZO DE LA CUESTA

This single-varietal wine seeks to represent the typicity and distinction of the Mencía variety from the eastern Ribeira Sacra region and the great character of the terroir of a historic vineyard.

## PRODUCTION AND AGEING

An exceptional selection of Mencía grapes from Pazo de La Cuesta's historic vineyard. Hand harvested, followed by destemming and gravity-flow to the fermentation tanks. Firstly, alcoholic fermentation takes place at a controlled temperature of 16-18oC, followed by malolactic fermentation, both in stainless steel tanks. Initially aged on the lees and then aged for 6 months in 300- and 500-litre French and Central European oak barrels.

## TASTING NOTES

Intense picota cherry red colour with a medium robe. Bold nose and very intense varietal aromas of strawberries and blackcurrant with floral notes and characteristic ripeness. The first sensation is one of freshness, with noticeable roundness on the palate and a good balance between alcohol, acidity and tannins. It has a long finish with the mineral nature of the parcel appearing on the aftertaste.

## FOOD PAIRING

- Chicken breasts with mustard and cream.
- Veal paupiettes with mushrooms.
- Octopus.
- Duck stew with turnips.

VINTAGE	DESIGNATION OF ORIGIN	GRAPE VARIETY
2020	Ribeira Sacra	100% Mencía
ALCOHOL CONTENT	NUMBER OF BOTTLES	FORMAT
14% vol.	3.200	75 cl.
SERVING TEMPERATURE	TOTAL ACIDITY	pH
15°C Oxygenate before consumption	0.65%	3.1
VOLATILE ACIDITY	FREE/TOTAL SO <sub>2</sub>	SUITABLE FOR VEGANS
0.36%	20/90	✓

Made with grapes from our own vineyards in San Clodio, Ribas de Sil (Lugo)