



Quinta Promesa — Mencía



COUNTRY: Spain
REGION: DO Bierzo
SOIL: Mixture of minerals,
slate and quartz

- Alcohol content: 14.5%
- Brix at harvest: 26.1°
- pH: 3.7
- Acidity: 5.7

Quinta Promesa means “Fifth Promise” in Spanish. This wine is made from Mencía grapes, a rare variety that can only be found on the Iberian peninsula, and it’s most common in Bierzo. The result is a delightful wine with floral and red fruit flavors.

Background:

Our winery is located in Cacabelos, in the subregion of Bierzo (León). It has a very particular and appropriate microclimate for growing highly expressive wines, as it enjoys the benefits of a continental climate with the effect of the Atlantic Ocean.

Bierzo is a fertile area, and multiple grape varieties can adapt to it. The soil is made of a mixture of minerals, slate and quartz, with an altitude of 500 meters above sea level. Surrounded by the Sil and Boeza rivers, soil texture is rich in silt, providing wines with a moderate acidity and no carbonates, typical of more humid climates. The annual average insolation is estimated between 2,100 and 2,200 hours.



Tasting notes:

Intense red color and a violet shaded rim. The bouquet has notes of red berries, strawberries and mature plums combined with toffee and chocolate notes. Intense yet balanced with firm tannins and a very long finish on the palate.

Grape variety

100% Mencía grape, indigenous to Northwestern Spain.

Vinification

Hand harvested.
Fermented in stainless steel tanks.
This wine spends nine months in oak.
Trellising: Bush vines.



RARE VARIETY



OAK AGED



100% VARIETAL