

VI Lof Mencía



Technical Details

- **Appellation:** D.O. Bierzo
- **Alcohol:** 13.5% vol
- **Residual sugar:** 1.3 g/L
- **Varieties:** Mencía
- **Serving temperature:** 44 - 57° F

Winemaking

- **Fermentation:** Spontaneous fermentation with natural yeast from vineyards. Aged 12 months in used French oak with occasional decantation for aeration.

Tasting Notes

- **Appearance:** Ruby red with violet shaded rim.
- **Nose:** Fresh and aromatic nose. Notes of boysenberry fruit as well as strawberry and mulberry.
- **Palate:** Velvety with great acidity. Well balanced. A great expression of the varietal.

Pairing

- This wine would suit any meats, stews and hard cheeses as well as peppery, and smoked dishes.