



CASAR DE BURBIA

Mencía

This wine has accompanied us since our beginnings. It is a village wine, as we make it with 100% Mencía grapes from the lower parts, from clayey soils, of our vineyards in Valtuille de Arriba.

To make Casar de Burbia Mencía, the grapes from each vineyard are fermented separately so that we can define the blend later in each vintage.

The wine is aged for several months on its own lees and skins, which makes it gain creaminess and complexity. Finally, it undergoes aging for approximately 12 months in French oak barrels of second or third year.

Casar de Burbia Mencía is an aromatic, silky, and vibrant wine. It has well-polished tannins, acidity, and a long, bright, mineral finish.