

FINCA A MATA

MENCIA

LIMITED PRODUCTION: 6.666 BOTTLES



Estates

Finca A Mata, in Os Campelos and Larouco.
Year of plantation: 1967.
Soil: slaty.
Altitude of the vineyards: 680 metres.



Variety of the grape

100% Mencía.
Manual harvesting in cases of 15 kilograms.



Winemaking

100% destemmed and gently crushed.
Alcoholic fermentation is done at 22°C
for 15-20 days in order to get all the
natural nuances of the wine.



Aging

12 months in French oak
barrels of 450 litres.



Bottle

12 months in bottle.



RED FRUITS



> UNDERGROWTH



> FLOWERS



Tasting notes

Brilliant ruby red of great clarity. Complexes forest aromas with floral notes, bergamot and Kampot pepper. In the mouth, red fruits, dark raspberry, floral touches and undergrowth scent. Very appetizing little bitter touch, balanced, fine texture, rich and satiny. Silky tannins, fresh acidity and very persistent finish. It is a highly complex wine that teaches us a different world with each sip.



CAVA / RÍAS BAIXAS / RIBERA DEL DUERO / RIOJA / RUEDA / VALDEORRAS

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