



## ANALYSIS

**HARVEST:** September 2015

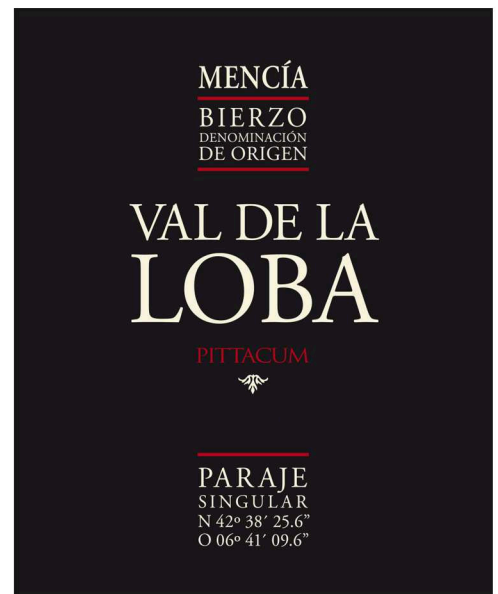
**SUGAR CONCENTRATION AT HARVEST DATE:** 238 gr/l

**ALCOHOL:** 14% vol.

**BOTTLED:** January 2017

**LAUNCHED:** July 2017

**PRODUCTION:** 20.000 bottles



## 2015

The springtime draught and hot weather gave rise to a certain degree of uncertainty as to how the vineyard would react. However, the old vines came through in the end to ensure the plant with good hydration, satisfactorily favouring flowering and fruit setting.

August and September, dry and hot, brought about highly favourable maturing in terms of colour, tannicity and a well-balanced acidity and alcoholic content, in addition to impeccable healthiness, these conditions leading one to anticipate of an excellent quality vintage.

We decided to commence harvesting early (September 1st), the Mencia variety harvest having continued to October 2nd.

## PRODUCING REGION

Bierzo - León - España

## VARIETY

Mencia 100%

## WINEGROWING

Centuries-old Mencia vines on sloping, well-drained, moderately fertile, deep-seated, loamy-soil terrain imbuing the vineyard with restrained vigour and proper ripening. Vineyards planted following the tenets of tradition, in high density, where all procedures and care are by hand.

## WINEMAKING

The grapes arrive at the winery in small, twelve-kilo crates. Bunch by bunch, they are selected on the sorting table. Next, the previously destemmed, uncrushed harvest is conveyed to small 20-hectoliter tanks where the grapes are fermented for 20 days at 28 degrees.

We only punch down, without heating, with the intention of making a selective extraction and preserving the fruit in its entirety. Afterward, the wine is then aged for 12 months in one-year-old French oak barrels, thus imparting lower tannin and less wood presence.

## TASTING NOTES

Intense, the fruit seduces the nose, violets, and hidden barrel. Elegant and complex. Balanced palate, dense, smooth, fresh and long finish.

## WINEMAKER'S COMMENTS

Val de la Loba is born of an ancient vineyard, a land where the Mencia variety has been grown for centuries. An expanse of marked boundaries viewed from the standpoint of its winegrowing aptitudes. A wine which speaks to us of the land, whether the winter was freezing, whether we devotedly take conscientious care of each vine.

## FOOD MATCHING

Succulent, traditional pulse stews, poultry and its rice dishes, cephalopods such as octopus, oily fish, cured meats, sautéed or stewed mushrooms, omelettes, fish pastries, empanadas, well-dressed salads.

