



General Information

Region:	DO. Bierzo, Spain
Origin of the grape:	Villafranca del Bierzo and Valtuille de Arriba Leon, Spain
Grape Variety and percentage:	100% Mencía
Total Production:	30.000 bottles
Oenologist/Winemaker:	Miguel Tienda Baena

Vineyard

The vineyards are selected from the area of Villafranca del Bierzo and Valtuille de Arriba . The selection is made according to the following criteria:

Average vineyard age:	45 years
Height above sea level:	550 metres
Inclination of vineyard:	10%
Soil composition:	Clay and slate.
Irrigation:	No

Harvest

Method:	By hand. Small boxes. Selection table
Date:	September 2005

Fermentation

Alcoholic:	Conical Tanks.
Duration - Temperature:	Fermentation-10 days and maceration-20 days 30-32° C
Malolactic:	Stainless steel tanks.
Duration - Temperature:	20 days - 22° C

Aging

Time in barrel:	5 months
Barrel type and age:	American and French. Extrafine. Mild toasted

Bottling

Cold stabilized:	No
Filtered:	No

MENCIA 2005

Bottle

