

2013 Pago de Valdoneje Mencia

Country:

Spain

Region:

Bierzo

Vintage:

2013

Bottle Size:

750ml



Un-oaked, Valdoneje is made from the juice of 60-100 year old vines! Incredibly aromatic, it shows ripe blackberry aromas, some shoe polish, fennel and other aromatic herbs. Sexy, floral red and dark berry flavors, with a spicy quality that gains strength with air. A meaty and lightly mineral note on the finish. It has a wildness and complexity that's unbelievable at the price. It's made with consultancy help from Raul Perez, one of Bierzo's star enologists, whose own wines sell for much, muuuuuch more. Drink it with a plate of jamón ibérico and Spanish Chorizo, with a hearty bean stew or arroz con pollo, just like they do in local Bierzo bars and

restaurants, where this wine reigns supreme.

"Vinos Valtuille produces year in and year out one of the best un-oaked, fresh Mencías. A real champion in the local bars of El Bierzo, The 2013 Pago de Valdoneje is a young, juicy, fruit-driven, un-oaked Mencía from very old vines on clay and sandy soils with clean aromas of red fruits and licorice, perhaps a little lighter in this vintage but with exceptional freshness and balance. It is really pleasant and easy to drink. Great value and one of the best in its category". 90 points Wine Advocate