

VERSOS DE VALTUILLE

Variety: 100% Mencía | D.O. Bierzo | Vintage: 2015 | 13,5% vol.

A poem made wine, structured and easy to drink.
A wine with an accentuated gastronomic profile and a delicate texture.

Vinification process: after a careful selection of the grapes, it remains 4-5 days macerating in stainless steel tanks at low temperature where we extract the maximum aromatic precursors.

The alcoholic fermentation is then carried out at controlled temperature. After depleting the sugars, we let the malolactic fermentation to develop. The wine is store in stainless still tanks and bottled.

Characteristics of the vineyard: Vineyards planted in traditional vase shape, located on slopes at an altitude between 400 and 600 meters, with an average vineyard age of around 80 years.
Type of soil: clay with presence of sand in the highest areas.

