

BODEGAS LOSADA MENCIA BIERZO

General info

Mencia grapes are selected from vineyards located in different areas of Bierzo where careful vine-growing, the right altitude and good exposure enable perfect ripening of the grapes. Plot by plot vinification. Hand-picked grapes rapidly transferred to harvest reception in 20 kg. crates. Sorting table. De-stemming and light crushing. Alcoholic fermentation using indigenous yeasts in stainless steel vats with periodic pump-overs. Vinification: Traditional (influenced by French winemaking methods). Pre-fermentation cold maceration. Malolactic: In barrel. 12 months in second and third use French oak.

Tasting notes

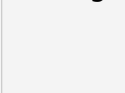
What is fascinating about such a representative Bierzo is how it reflects the Mencía grape: Toast, dark chocolate and liquorice flavors frame the black cherry and plum fruit.

Food pairing

Goes well with red meats that are grilled, roasted or sautéed.



Info logo



INFO

Product Number	6371/19	Allergens Egg	No
Country	Spain	Allergens Milk	No
Area	Bierzo	Allergens Sulphites	Yes
Color	Red	Allergens Gluten	No
Alcohol	14.5	Distilled	No
Residual Sugar	1.7	Biological	No
Acidity	5.6	Closure type	Cork
PHScale	0	Case Quantity	6
Volume	0.75	GTIN code bottle	8437009095010
		GTIN code case	18437009095017