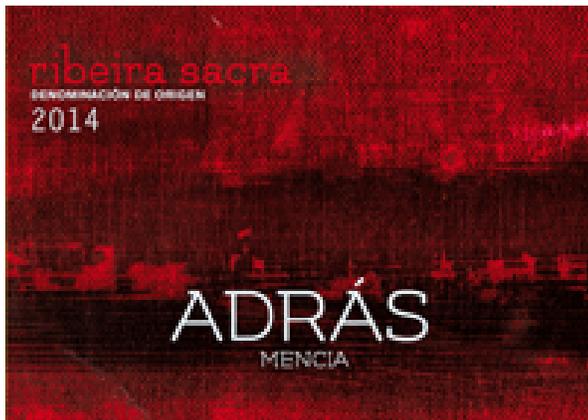


Adras Mencia 2014



Winery: Isaac Fernandez Seleccion

Region: Ribeira Sacra D.O.

Grapes: 100% Mencia

Winery: Isaac Fernandez Seleccion's winery partner in Ribeira Sacra owns 20 Hectares of vineyards (~49 acres) in the Amandi subregion. The majority of their vineyards are planted on terraces, locally called bancales, with a South or Southeast orientation. Godello is planted on silica-rich sand over granite bedrock and Mencia is planted on soils composed of slate with decomposed granite. All grapes are hand harvested and are sorted by a four person team prior to pressing/fermentation.

Wine: The vineyards producing grapes for this wine are planted with 40 year old Mencia vines. The soils are composed of slate and decomposed granite. Yields are limited through pruning and green harvest to encourage concentration of flavor in the finished wine. Leaves are also pulled during the growing season to ensure good air flow through the canopy as well as encourage ripening of the grapes.

The Mencia grapes were harvested in the last week of September in 18KG boxes and transported to the winery via refrigerated truck. Grape clusters were hand sorted prior to de-stemming and light crushing. Alcoholic fermentation commenced utilizing native yeast. Extraction of flavors from skins was encouraged by 3 pump overs daily until the end of fermentation. Following malolactic fermentation, also with native microbes, the wine was aged for 4 months in oak barrels.

Reviews: "The 2014 offers up a fine, complex nose of black cherries, pomegranate, chicory, coffee bean, graphite and toasted hazelnuts in the upper register. On the palate the wine is medium-full, focused and poised, with a fine core, lovely complexity and balance, modest tannins, good acids and excellent length and grip on the wide open, but still fairly primary finish. This has excellent intensity of flavor, while still staying light on its feet, with just a touch of tannin to carry it far into the future. A classic bottle of Ribeira Sacra Mencia."

92+ points *View from the Cellar Issue Sixty-One January-February 2016*

"Bright ruby-red. Black raspberry, cherry pit and dried rose on the mineral-accented nose. Bitter cherry and floral pastille flavors open up slowly while picking up peppery spice and smoke nuances. This focused, energetic wine finishes spicy and long, with sneaky tannins and a repeating mineral note. Spent five months in used French oak barrels."

90 points *Vinous Atlantic Spain January 2016*

"Spice notes join this wine's ripe red fruit, while slate aromas play gently, as background music. The voluptuous texture is rich in sweet ripeness, but also high in acidity and tension. A big wine for big food." **90 points** *Wine & Spirits August 2016*



Selected by Aurelio Cabestrero®

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