

Adras Mencia 2013



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: "I fell in love with this wine instantly... though it seems obvious that it would be assertively fruity at this early stage, the remarkable thing is that the fruit isn't "obvious" in its character, but actually quite layered and interesting. It shows fresh, sweet-seeming tones, but also wonderful bright acidity, and these sensory signals are woven together by subtle savory notes that really provide an excellent sense of integration and completeness that is utterly unexpected in a wine of such youth."

92 points *Wine Review Online* "Keeping Spain on the Map" October 21, 2014

"The bouquet is deep, pure and very refined in its mélange of cassis, pomegranate, graphite, espresso, slate, cigar smoke, hints of the meatiness to come and a discreet touch of cedar. On the palate the wine is pure, full-bodied and transparent, with a lovely core of fruit, bright acids, moderate tannins and excellent focus and grip on the complex and perfectly balanced, intensely flavored and impressively long finish. This is lovely juice. 2015-2035+."

92 points *View from the Cellar Issue 55, January-February 2015*



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