

Adrás Mencia 2017 (Red Wine)



Winemaker Isaac Fernandez started exploring the idea of producing wine in Ribeira Sacra in 2010 through work with a 300+ year old family estate. He sourced fruit from their 20 hectares of vineyards, mostly planted on terraces, locally called bancales, in the Amandi subregion for several vintages to better understand the vineyards. The first Adrás wines were introduced in 2012, when he was confident that the wines were worthy of the moniker, Sacred Slopes. These wines are marked by their climate (Atlantic) and sites (sloping or ancient terraces) and offer amazing structure of acidity that supports deep soil tones and vibrant, crunchy fruit flavors.

Appellation	Ribeira Sacra D.O.
Grapes	100% Mencia, 90% 50-year-old vines from the Amandi sub-region and 10% from 40 year old vines in Ribeiras do Miño
Altitude / Soil	250 meters / decomposed slate and granite in Amandi, clay in Ribeiras do Miño
Farming Methods	Traditional methods
Harvest	Hand harvested into small boxes from steeply sloping vineyards over the Sil river
Production	Grapes were bunch sorted, destemmed and crushed, fermented with native yeast with 3-times-a-day pump-over
Aging	Aged for 7 months in used, 225L and 500L French oak barrels
UPC / SCC / Pack	8-437012-498129 / 8-437012-498136 / 12

Reviews:

“Lurid ruby-red. Assertive, mineral-accented red berry and cherry aromas and strong spiciness and mineral lift. In a seamless, lithe, somewhat Pinot Noir style, showing fresh raspberry and bitter cherry flavors that put on weight and become sweeter with aeration. Silky tannins frame the lively, persistent finish, which leaves a sexy floral note behind. (Aged for seven months in used French and American oak barrels of varying size.) Drink 2021-2027”

90 points *Vinous Media*; “Spain’s Northern Regions Keep it Cool” – March 2019

