THE CUP & RINGS Mencia by EL ESCOCÉS VOLANTE

Variety: Mencia 100%
Vintage: 2015
Winemaker: Norrel Robertson MW
Region: D.O. Bierzo

TASTING NOTES:

Colour: Mid to deep purple.
Bouquet: Pronounced intensity of primary raspberry and cherry varietal fruit characters with complex earthy notes of spice and tabacco leaf.
Taste: Medium bodied with fine, soft tannins and well balanced acidity. Soft raspberry and wild berry fruits give way to a long, smooth, spicy finish. Fresh, unoaked with pure Mencia character.

WINEMAKER'S NOTES:

Bush vine Mencia , hand harvested , crushed and destemmed. Temp controlled alcoholic fermentation to 24 degrees celcius for 7 days with plunging and delistage for colour and tannin extraction followed by a short maceration. Pressed off skins using only free run wine followed by full malolactic fermentation. The wine is then cold stabilised and given a fine earth filtration prior to membrane filtration.

Vineyards are located in the valleys between the villages of Corullon, Villafranca del Bierzo and Cacabelos.
Very complex soils ranging from alluvial clays and stones at the valley floor to granite and schist higher up on the slopes. 2015 was an extremely ripe and healthy harvest - one of the best on the last 20 years. Harvest took place from the end of September and into October 2015. We picked the grapes by hand a little bit earlier than usual to maintain freshness and

Careful selection of grapes and the collaboration of Norrel Robertson MW with local knowledge has produced a clean and pure Mencia wine typical of the Bierzo area.

TECHNICAL DATA:

Alcohol content:	13,5 % vol.
Total Acidity:	5,1 g/L
PH:	3,8
Sugar Content:	Less than 2 g/l
Malolactic:	Yes