

Benaza

Mencia



DESIGNATION

OF ORIGIN:	Monterrei
CLIMATE:	Atlantic, Continental
GRAPE(S):	Mencia
SOIL(S):	Clay, Sandy, Granite
ELEVATION:	300 - 400 meters
VINE AGE:	25 years old
FARMING:	Traditional
PRUNING:	Espaldera, doble cordón
PRODUCTION:	2500 cases

The Monterrei appellation is located above Portugal in the Ourense province. This designation is relatively new, but has a long history in viticulture. It's currently undergoing a renaissance in winemaking. The climate is relatively dry and warm for Galicia, and more continental than the Atlantic. Soils are a mixture of clay and alluvial. Benaza Mencia is a balanced, easy to drink red wine. Expresses the personality and the inherent qualities of the Mencia grape. Benaza Mencia is a cuvée specially designed for Vinos de Terruños by Familia Pastor Gilabert in collaboration with Alvaro Bueno, an winemaker with an intimate knowledge of the Monterrei region.

Vinification: Fermented in stainless steel from the paste practically without squeezing.

Character: Garnet red with red berries scents and light floral notes with hints of cocoa and chocolate. The taste is soft, velvety and has an average structure. Fruity.

Gastronomy: Aperitif, cheeses, steaks, barbecues, ribs.

