

BIERZO MENCÍA LA PREMISA

Bierzo, Spain

Vinos Valtuille

www.vinosvaltuille.com

Method & Production

The Mencia vines are over 85 years old. No herbicides are used in the vineyards, the winery is in the process of organic conversion. Manual harvest of the grapes to preserve fruit quality. Alcoholic and malolactic fermentation in stainless steel using indigenous yeasts. The resulting wine is transferred to 10,000 L wooden foudre where it ages for 8 months. Bottle refinement for 6 months before release.

Tasting Notes

Vibrant crimson. The wine has remarkable freshness, unveiling a medley of red fruits, including wild berries. Hints of smoke and licorice, alongside a touch of balsamic and herbal nuances. The palate is well structured, with good depth and a persistent fruit-driven finish.

Food Matching

This is a perfect barbeque wine, really food-friendly, it goes well with a range of grilled meats and vegetables.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
VL0124	Bierzo Mencía La Premisa	Mencía	2028	14.0%	Cork	6x0.75lt	No	No	No	No