

RAICES

VARIETAL

MENCIA



Origin: Mencia is thought to originate from the D.O. Bierzo between the regions of León and Zamora. Production is now on the increase due to its high quality. New horizons are also opening up outside Bierzo, for example in Galicia (Ribeira Sacra, Valdeoras, Monterrei) or in northern Portugal. Its cultivation is said to have increased following successful crossbreeding by monks in the north-western regions of Spain. According to other sources, it was already grown in Roman times.

- **Colour:** Bluish black
- **Date of first crop:** Probably in the Middle Ages.
- **Area:** 8580 Ha in Spain - 11,170 Ha worldwide
- **Maturity:** Early budburst - mid-season maturity
- **Yields:** Low despite easy maturation.
- **Vulnerabilities:** Vulnerable to frost, wind, mould, powdery mildew, botrytis and canker.
- **General characteristics:** Used in rosé, it produces wines with little colour. The musts are aromatic and very fruity, even velvety. The alcohol content and acidity are low, meaning these wines should be drunk more quickly. Made into red wines, they have a propensity to age well.
- **Synonyms:** Negra Brava, Negra y Negro, Cabernet Aunis, Tinta Mollar, Bordelais rouge, Breton, Petit Fer, Veron, Carmenet .

Raices Mencia 2017

D.O. Bierzo • 13.5 % Vol.

Bright ruby colour with purplish tints of medium density. Very open, complex and fresh nose of forest fruit with dominant red fruit and a hint of vanilla. Fresh medium-bodied palate reminiscent of crisp red fruit. Supple tannins underline the structure. A clean, elegant finish makes it an experience you want to repeat.

Pairings: Wines to enjoy with friends and an alternative from the classics. Aperitifs, white meats, red meats, pasta with tomato sauce, lightly spiced deli meats or fresh cheeses are also great accompaniments.