



Name of Wine: Abad dom Bueno Mencía

Producer: Bodega del Abad (The Abbot's Cellar)

Region: Bierzo, Spain

Vintage: 2008

Grape Varieties: **100% Mencía** A varietal with much potential with a capacity for aging. Good Mencía wine has a lovely fresh crisp fruit, elegant tannin, and also does well drunk early.

Vine Ages: 60-80 year old vines

Grape Source:

Vineyards: 15 acres of organice dry-farmed estate owned vineyards located at Señorío de Valcarce at 1,800-2,400 ft above sea level, in the upper area of Valtuille de Arriba and Villafranca del Bierzo.

Soil: Clay, quartz and slate

Yields: 2 tons/acre

Vinification:

Harvest: Hand harvested.

Fermentation: 15 days fermentation using indigenous yeast in stainless steel tanks at 80°F. The malolactic fermentation takes 10 days in oak barrles at 68°F. No sulphites are added to this wine only what occurs naturally during the winemaking process.

Aging: Aged 10 months in a combination of French and American oak barrels, new and 1 year old, then transferred to bottle and aged another 12 months prior to release.

Other:

Alcohol Volume: 13.8%

Tasting Notes:

“This mencía was harvested from old vineyards in the outskirts of Villafranca. Its structure is monolithic, as impenetrable as a wall of slate, showing only black fruit fruits, spices and yet, despite everything, a mouthwatering acidity. A sure bet to lay down for at least five years and enjoy with roast venison.”

92 Points – Wine & Spirits Magazine, October 2011

History:

Founded in 2003 Bodega del Abad is a new winery in the D.O. of Bierzo. They use only Bierzo's indigenous varietals, Mencía and Godello, to produce their wines. Del Abad owns 40 hectares, planted with Mencía vines, some of which are approximately 80 years old. The oenologist, Jose Luis Santin-Vazquez, has been producing wines in Bierzo for more than 30 years.

VINOSUNICO
WINE IMPORTERS AND WHOLESALERS

3031 BRODERICK STREET, SAN FRANCISCO, CA 94123

T 415-674-6958 F 409-2832

vinosunico.com