

SENDA VERDE



D.O. BIERZO MENCÍA 2020

SENDA VERDE is a collection of artisanal wines from unique regions in northern Spain that follow the 43°N parallel, stretching from coastal Galicia eastward along the northern coastline. In contrast to the rest of Spain, this area is lush and green from oceanic and geologic influences. The region is referred to as “España Verde” (Green Spain).

UPC: 0 89832 92022 9
12pk/750ml

APPELLATION: D.O. Bierzo

VARIETAL: 100% Mencía

VINEYARD: The Mencía vines are arranged mainly in “goblet” (bush vines) system and are grown on the mountainsides for protection from the cold northern weather. The vines neither lack for rain nor suffer from excessive humidity, allowing ripe flavors with subtle acidities. Harvested at 2.67 tons/acres, the vines age 40+ years old. The soil is a mixture of slate and granite, giving the wine mineral notes.

HARVEST: The grapes are hand harvested to avoid any damage to the skins. They are then destemmed and they start a process of pre-maceration in stainless steel tanks at low temperature. This process allows to extract the maximum from the skin in the aqueous phase and to avoid any herbaceous notes. After 4 days of pre-maceration, the yeasts are added and pumpovers begin every 5 hours for grape extractions. Once the fermentation is complete, the solids are removed. After that, the malolactic fermentation takes place giving more stability to the wine. Eventually, several rackings are made to remove the lees and the wine is cold stabilized before the subsequent bottling.

ALCOHOL: 13.5%

COLOR: Bright with red violet reflections

AROMA: Lovely flowery aromas of strawberry, raspberry, black licorice, pomegranate and cherry sauce.

FLAVOR: Deep fruit and excellent mineral structure with lush textures of cherry, raspberry, and cassis flavors.

FOOD PAIRING: Our Mencía is a beautiful and aromatic red wine from Bierzo, making this an excellent choice with red meats, fowl, chicken and shellfish in tomato sauce.

