

# VALMONTIUM

## Mencia

### REGION

D.O., Bierzo, Spain

### GRAPE VARIETY

100% Mencia

### VINIFICATION

Grapes are harvested from 30-50 year old vines. Maceration lasts 48 hours at 46°. Alcoholic fermentation lasts 10-15 days at 79° degrees. Malolactic fermentation for five to nine days at 66°, which creates a rounder, fuller mouth feel. Aging in stainless steel preserves the fruitiness of the wine.

### PROFILE

The nose is very rich with ripe fruit layered over a mineral background. In the mouth, it is intense, full and well balanced with pleasant acidity.

### SERVING SUGGESTIONS

Red meats, rice dishes, artisanal cheeses, pasta and fish.



Three liter Bag in a Box  
(1) 3L box = (4) 750ml bottles

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