



ABAD
DOM BUENO

Mencia
LADERAS DEL NORTE

DESCRIPTION

Alive and bright cherry colour. It has a marked fruity character that allows it to show all the qualities and characteristics of the Mencia variety; its aging in barrel complements these qualities, bringing aromas of great complexity and elegance. Its entry into the mouth is silky, fruity, persistent and very friendly.

VINEYARD

Production Area: Valtuille de Arriba.

Average Age: 80 Years.

Soil composition: Stony presence of slates, quartzite and other minerals.

Altitude: 550 meters.

WINE MAKING

Pre-fermentative maceration at low temperatures to enhance the primary and fermented aromas in stainless steel conical tanks at controlled temperature for 15 days, total fermentation period 20 days. Aging in French and American oak barrels for 12 months.

CONSUMPTION

Decanting is recommended. Suggested serving temperature between 14° and 16° C.

