

ARMAS DE GUERRA MENCIA

Vinos Guerra



Country:

Spain

Appellation:

Bierzo DO

Varieties:

Mencia

Vineyards:

A selection of 50 to 60 year old vineyards planted on stony slopes with very poor soils and limited production.

Winemaking:

Harvest happens at night by hand, sorting is also done by hand to separate the best grapes from those damaged.

Prefermentative cold maceration during 3-5 days. Alcoholic fermentation in stainless steel tanks for 10 days and another 7 days for the malolactic fermentation. 100% unoaked

91
Points

Tasting notes:

Brilliant ruby. A highly perfumed bouquet evokes fresh dark berries, succulent herbs, licorice and peppery spices. Juicy and focused on the palate, offering bitter cherry, blueberry and dark chocolate flavors that are sharpened by a jolt of juicy acidity and a hint of white pepper. The blue fruit note lingers very nicely on the long, tangy finish, which is framed by dusty, fine-grained tannins.

Pairing:

Steak tartar, calamari and goat cheese.

Only 30.000 bottles produced.



So Sexy Wines