



BANCALES OLVIDADOS

2021 HARVEST

Forgotten, but not lost. The recovery of two exceptional and unique vineyards: Miño and Sil; slate and shale. The most special example of our Mencía after it has been in a barrel. The result of a human project to appreciate the work of some winegrowers who shun the easy life and work in the most adverse areas.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Mencía grape.
- Grape destemmed and crushed, fermentation for 10 days with gentle pumping, followed by a maceration during 10 days.
- After malolactic fermentation the wine is aged in French oak of second and third use for 10 months.

PROFILE



OPTIMAL CONSUMPTION MOMENT



COLOR OF WINE
Medium Violet

DOMINANT FLAVORS



VIOLET



PEPPER



BLACKBERRY



AROMA

Intense, with its notes of violet, blackberry, smoke and pepper.

PAIRING



13 % vol.



We recommend decanting the wine before serving at around 15°C