



# BANCALES OLVIDADOS

2017 HARVEST

A **unique Mencía** from the Ribeira Sacra, the result of a **work of vine growers** who turn their backs on the easy option and still grow and harvest grapes in hard-to-reach 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



14% alc. vol.



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