



# BANCALES OLVIDADOS

2018 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



AROMA

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

DOMINANT FLAVORS



VIOLET



PEPPER



BLACKBERRY

PAIRING



14% alc. vol.



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