



# MADAI

ORIGIN	D.O. Bierzo   Cacabelos, Castilla y León
DESIGNATION	'Atlantic' Mencia
VARIETY	100% Mencia
ALCOHOL	13.5%
VINEYARD	Estate-grown and sustainably farmed. Average vine age is 100+ years old.
PROCESS	Hand-picked and cluster-sorted, Atlantic is made from a selection of only the finest fruit grown on the oldest vines. Fermentation occurs in 500 liter French oak foudres and includes a small percentage of whole-cluster, which translates noticeably in complexity of flavor and structure. Matured for 12 months sur lie. Just over 1,300 bottles produced.
TASTING	The signature aromas of violets and dark berries are concentrated by the exceptional phenolic ripeness achieved by the low-yielding old vines. Oak-aging additionally deepens the energetic fruit and streamlines tannins on the palate. The palate is vibrant and complex with earth and spice, managing to achieve both warmth and sophistication.
WINERY	Under the care of brothers Gonzalo and Daniel Amigo, this tiny estate of less than 7 acres still boasts vines from the original Mencia and Godello plots, now over one hundred years old. The head-trained vines, on steep granite slopes, are dry-farmed and hand tended without sprays. Dedicated entirely to Mencia and Godello, the interspersed plantings yield a production of only a few thousand cases.

**D.O. Overview :**

**Under Vine :** 2,982 ha (7,369 ac)

**Vineyard Elevation Range :** 450-1,000 m (1,476-3280 ft)

**Climate :** Macroclimate with elements of continental and Mediterranean climates

**Soil Types :** Slate and granite

**Primary Red :** Mencia, Garnacha Tintorera

**Primary White :** Doña Blanca, Godello, Palomino