



MADAI

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| ORIGIN | D.O. Bierzo Cacabelos, Castilla y León |
| DESIGNATION | 'Origen' Mencia |
| VARIETY | 100% Mencia |
| ALCOHOL | 13.5% |
| VINEYARD | Sustainably grown from estate and select local vineyards. |
| PROCESS | Fermentation and 5 months sur lie aging in stainless steel. 1000 cases produced. |
| TASTING | The intense, nearly opaque color is unmistakably Mencia and speaks to the exotic nose and deep mix of sweet and savory notes of toffee and licorice. The concentration of flavor is balanced by high-acid, floral and earth elements. |
| 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