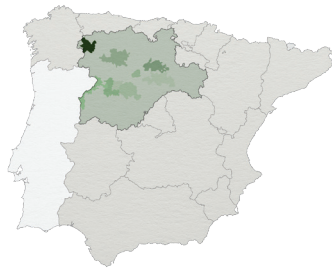


MADAI



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 : Mencía, Garnacha
Tintorera

Primary White : Doña Blanca, Godello,
Palomino

ORIGIN	D.O. Bierzo Cacabelos, Castilla y León
DESIGNATION	'Sobre Lías' Mencía
VARIETY	100% Mencía Average 80 years old
ALCOHOL	14%
VINEYARD	Estate-grown and sustainably farmed. Average vine age is 80 years old.
PROCESS	Fermentation and 12 months sur lie aging in French oak. Less than 500 cases produced.
TASTING	Mencía is comfortably suited for both stainless steel and barrel aging. The time this wine spends in oak adds great depth of fruit and silkiness to the palate. Classic aromas of violets and dark berries are accompanied by baking spices and smoke. The palate is vibrant and inviting as a young wine, but structured to evolve with age.
WINERY	Under the care of brothers Gonzalo and Daniel Amigo, this tiny estate of less than 7 acres still boasts vines from the original Mencía 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 Mencía and Godello, the interspersed plantings yield a production of only a few thousand cases.