

Gaba Mencía (2020)

Gaba Mencía is a wonderful expression of the Mencía grape, inland and with an Atlantic influence. Always fresh and expressive, its selected grapes come from the most eastern municipalities of the D.O such as Santa Cruz, As Ermidas and above all Larouco.

REGION

Valdeorras

VARIETIES

100% Mencía

VITICULTURE

Grapes from own vineyards and from suppliers practicing traditional viticulture. Manual harvest in boxes. Grape selection in the vineyard.

ELABORATION AND AGING

Spontaneous fermentation with native yeasts. Matured for 12 months in stainless steel tanks.

SOILS

Located between 400 and 500 meters of altitude. Reddish, clayey soils on metamorphic slates.

VINTAGE CHARACTERISTICS

An early and warm vintage, except for frost on March 27 in Larouco and cooler than average periods in June. Rainfall stayed within normal values, mainly occurring in spring, whereas summer was dry. A dry and hot month of May stopped downy mildew attacks around O Barreiro, and the good health status of the vines was maintained until the end of the cycle.

Our harvest started in early September. The grapes were of high quality and produced wines with good ripeness, good structure, and volume.

