



Aventino



AVENTINO



Old Vines Mencia 6 Months

2011 / D.O. BIERZO / SPAIN

Appellation:	D.O. Bierzo
Grape Variety:	100% Old Vines Mencia
Age of Vines:	+60 years old
Vineyards:	Villa Franca de Bierzo and Cacabellos
Yield:	20 hl/ha
Ageing:	6 months
Oak Profile:	French oak barrels of 225L
Bottling Date:	October 2012
Production:	2500 Cases of 9 L



WINEMAKING

The grapes were handpicked at the optimum stage of ripeness in the first weeks of October. Gentle destemming and crushing. Cold soaked at 5°C during 48 hours. Vinification was temperature controlled fermentation in stainless tanks of 30.000 kilos beginning at 20-22°C and finishing at 25-26°C with manual pump over. Up to 15-20 days maceration. After malolactic fermentation the was racked to French oak barrels of 225 liters where it was 6 months.

TASTING NOTES

Deep lively purple red color. Intense youthful nose with aromas reminiscent of black cherries, wild berries and rich touch of oak, cappuccino, cigar box and hints of minerality. Full bodied wine with a refreshing acidity and chewy tannins. It is a wine with a long fresh fruity finish.

AWARDS

Gold Mundus Vini Summer Tasting

Alcohol	Residual Sugar	Total Acidity	Volatile Acidity	pH
14%	<2.00 GR/L	4,91 GR./L	0,61 GR./L	3,61