



MINIUS MENCIA

D.O. Monterrei

Tasting

Maroon color, great layer and violet rim. Outstanding intensity in the nose. Red fruits primary aromas, blackberry, cassis, blueberries, cocoa notes and slight mineral nuances. Medium structure mouth, pleasant creaminess, sweet and well polymerized tannins, balanced, tasty and a sweet touch; straight and smooth, with an intense and fruity aftertaste.



Technical Data

BRAND: Minius
WINERY: Adegas Minius
VARIETY: 100% Mencía
TYPE OF WINE: Red
APPELLATION: Monterrei
DRINKING TEMPERATURE: 15°C

Processing

Handmade harvest and collection of the grape in 17-18kg cases. Selection table. Destemming and soft pressing with the rollers slightly open for a gentle extraction and increase the fruit charge. Maceration and subsequent fermentation at 24°C in stainless steel tanks pumping the grape over twice. Bleeding from the grape and pneumatic pressing. Slight micro-oxygenation prior to the malolactic fermentation. Clarification, cold stabilization and bottling.

