

CASAR de BURBIA Mencía

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COUNTRY Spain

APPELLATION Bierzo DO

GRAPE VARIETY Mencía 100%

AGE OF VINES 40

FARMING Vines were planted in trellis and with a dense planting frame, so that plants compete naturally with each other and balance their vigor.

SOIL Clayey

ALTITUDE 450 metres

VINIFICATION The wine is vinified in small deposits of 10,000L. where the different plots of our vineyard ferment separately, to define later the mixture that will form the new vintage.

AGING The wine is aged for two months with their own lees to finally enter French oak barrels of second and third year for a time according to the type of vintage, which is usually around 10-12 months.

ALCOHOL % 14.5 %

PAIRING Barbecued beef with dry marinade, duck Salad with straw-berries, mexican-style chicken, tortillas with steak and grilled vegetable, cheeses or soups.

TASTING NOTES

Brimming with cherry, blueberry, and floral aromas, this is a vibrant, spicy Mencía with polished tannins and acidity and a long, bright mineral finish.

RATINGS

- **91 James Suckling**, vntg 2020, 2019, 2018
- **90 Robert Parker**, vntg 2019



LOGISTICS

Shipper 12 bottles				VMF Pallet 60 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
13.39In	9.84In	12.20In	14.5Kg	39.37In	47.25In	66In	870Kg