

# 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

Thick, tannic and delicious, with a slight acidic note, which, as well as lively and vivacious, predicts a long shelf life. Raspberry and strawberry dominate over the American oak induced vanilla. An intense, clean and direct wine, which opens from the onset in anticipation of the varietal's full potential: primary aromas are accompanied by wood in the form of vanilla but not as the leading component.

## RATINGS

- 90 Wine Advocate, vntg 2019
- 91 James Suckling, vntg 2019, vntg 2018



## 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