



Every year, Al travels to Spain to make wine with his pal, Nacho Álvarez at his winery in the village of Puente de Domingo Florez, Bierzo. Then he brings that wine home.

2022 Vino Tinto

Grape Variety

Mencía

Vineyard

Farmed on steep mountain slopes in Bierzo. Located in the north west of Spain, in the province of León, the vines are 'heroic' or ancient heritage vines.

Parent Rock:

Limestone

Taste:

Violet with a little pepper, red cherry, sour cherry and a little pomegranate punch. Balanced by smoky, iron, earthen roundedness. It's fresh, not big. Pour next to anything with paprika, garlic & rosemary.

Winemaking

Made in the style of 'Vino Joven' or young wine. This means there is no barrel aging, and the wine is bottled relatively early.

Fully de-stemmed into a 1000L oak cuve for fermentation. Daily punchdowns to limit extraction were done, then the wine pressed back into the oak cuve after 10 days on skins. Malolactic fermentation took place in the cuve, before racking to stainless steel for storage for 6 months. The wine was then filtered and lightly sulphured before bottling in August.

Brix:

22

pH:

3.34

TA:

5.20g/L

Pick Date:

17.09.22

Bottling Date:

08.03.23

Alc:

12.5%

No. of bottles:

864

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