

Mencía

Joaquín Rebolledo

Red wine within the Valdeorras D.O., produced with Mencía, a native grape variety. It is tasty, fresh and meaty with good unctuousness. Casual and harmonious, this wine is easy to drink, with a long and fruity aftertaste.



ENG



OUR HISTORY

The Rebolledo family pioneered in the recovery of the Godello grape variety 30 years ago. Thanks to the boost given by Joaquín Rebolledo and to his risky bet, nowadays, this winery owns a Godello vineyard that is, in average, 30 years old.

Joaquín Rebolledo Godello was the first Galician wine that won the Gold Zarcillo in 1993. This unexpected event started a legend in Valdeorras. The strength of this variety, as well as the peculiarities of Valdeorras soil, have drawn the most renowned winemakers to Valderras.

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OTHER AWARDS

- Best young red wine (Gourmets) 2013.
- Silver medal (Hong Kong International Wine & Spirits) 2012.
- Acio Gold in the wine tasting of Galicia. Mencía 2018.

PRODUCTION

Vintage red wine made from selected indigenous grapes godello, grown in vineyards on the slopes alone, facing south, on the right bank of the river Sil. 30 Hectares of vineyards, with shale and clay lands, controlling quality

through selection in green of their clusters for maximum expression of terroir and variety. Fermentation, for 6 days in stainless steel casks at a steady 27°C followed by maceration with skin for another 20 days and stirred twice daily.



ORIGIN

D.O. Valdeorras.



ALCOHOL

Content: 13% Vol.



VARIETY

100% Mencía.

