



Wijnfiche

Bodegas y Viñedos Merayo – Aquiana | Bierzo Mencia Spain (CASTILLA Y LEON) — 2017

Vinification

Fermentation in stainless steel tanks at controlled temperatures. Malolactic fermentation in barrels. Aged for twelve months “sur lie” in French oak barrels. Bottled without clarifying.

Year specific information

Winner of the Platinum medal (97 pts) on the Decanter World Wine Awards 2022.

Taste

Intense and vivid red cherry colour. The nose is intense and complex. Floral hints of ripe fruit and flowers predominate, accompanied by elegant balsamic, black licorice, spicy pepper and clove notes. An elegant minerality envelops this wine, clearly defining the terroir and its character. Good attack on the palate. With ripe and rounded tannins, the wine is voluminous and velvety without losing the sensation of freshness. The fruit is in perfect harmony with the aromas of oak and the intense minerality, achieving a deep and complex finish. Harmonious wine, long and persistent.

Food pairing

Pork - roasted | Risotto with mushrooms | BBQ | Charcuterie | Poultry - turkey | Steak - grilled

General information

Type: Red wine

Grape varieties: Mencia (100%)

Viticulture: Sustainable/HVE

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

