

El Valao

Producer: Pago de Valdoneje

Region: DO Bierzo

Grape variety: 100% Mencía

Vintage: 2020

ABV: 14%

Vineyard: 110 years old vineyards. The soil is slaty and rich in minerals.

Aging: After malolactic fermentation, the wine is place in used French oak barrels to age for 6-8 months.

Elaboration: Alcoholic fermentation occurs in stainless steel tanks with a capacity of 1000 liters, with constant temperatures below 28°C.

Tasting note: Intense red color with violet touches. On the nose it is very fresh. Red fruits such as blackberry and wild berries: attached to the land of Bierzo with toasted notes of smoke and licorice, some touches of balsamic aromas, mainly mint, are also present. The wine is well structured on the palate, with great depth and a persistent fruity finish. Perfect balance with very fine tannins.

Other: 120,000 bottles produced.