



Peza do Rei Mencía 2016 - 12x750

ADEGA CACHÍN/PEZA DO REI

D.O. Ribeira Sacra – A Teixeira-Abeleda

THE WINERY

Peza do Rei is a medieval walled vineyard and woodlands estate taking its name from the Kings of León, for whom it served as an income source and private hunting retreat. Within the extant albeit crumbling medieval walls are eight acres of vertiginous, single-row slate terraces forming a perfect south-facing amphitheater on the Edo River tributary of the Sil.

THE WINE

One hundred percent Mencía, partially aged in new French oak. Bright red berry fruit and slate on the nose is followed by lingering fruit and minerality, the oak serving to provide structure while remaining well in the background.

DETAILS OF WINEMAKING & VITICULTURE

- Grapes:** 100% Mencía
- Vineyards:** Slate, schist & granite stones form terraced rows that descend from hilltop behind the winery down to the Edo river below.
- Winemaking:** Mencía from Adega Cachín's oldest vines are harvested at optimum ripeness during early-morning hours to ensure that the grapes arrive at a moderate temperature, around 19° C. 12 days fermentation at 25-28°C. Between 20-30% of the production is aged in new French oak for 3 months.
- Winemaker:** Julio Ponce Mouriño
- Alcohol:** 13.5%

