



# Cuatro Pasos

## MENCIA

The discovery of four bear footprints in a magnificent vineyard in the highest areas of the Bierzo inspired the name of this wine.

Four solid steps are necessary to reach excellence: the selection of the land, the care of the vine, a suitable climate and carefulness in the vinification.

Four places: Valtuille, Villadecanes, Otero and Villafranca with four different stories that define the character of their people and vines.

And this is how Cuatro Pasos was born, 100% Mencía made from selected grapes over 60 years old vines located on the slopes of Bierzo region.

After its vinification, a short ageing is carried out in French and America oak barrels of 300 l.

And this is the result



## TASTING NOTES

EL VINO DEL OSO

### APPEARANCE

Morello cherry red with violet reflections.

### NOSE

Medium-high intensity with predominant red fruit notes -cherry, plum- and a floral touch of violets. Spicy notes of vanilla together with mineral and high-roast hints.

### PALATE

Fresh, pleasant and with good structure. Predominant fruity notes in the aftertaste. Round and balanced.

## TECHNICAL CHARACTERISTICS

**TYPE OF WINE:** Red-short crianza

**D.O.:** Bierzo

**GRAPE VARIETY:** 100% Mencía

**YIELD:** 40 hl/ha

**FERMENTATION:** Stainless steel vats with temperature control

**ALCOHOL CONTENT:** 13,5% Vol.

**AGEING:** 2-3 months in French and American oak barrels.

**GASTRONOMY:** A very versatile wine to match with roast of stewed meat, small game, carpaccio, cured meat, pastas, pâtés, eggs with vegetables, and sheep's cheese.

**SERVE AT:** 18°C

