

MARTÍN SARMIENTO

M E N C Í A

-VINO DE MONTAÑA-

(Villafranca del Bierzo, 1695). He was an intellectual and erudite monk, ahead of his time, who dedicated his life to the study of botany and agriculture, and to the protection of the galician language and culture.

Martín Sarmiento is made with a selection of the best mencía grapes from the centenary grapevines cultivated in El Bierzo's mountain vineyards.

The harvest is manually done in 20 kg boxes. Once the grape has arrived to the winery and, after been carefully selected, a 12°C pre-fermentative maceration is done. After that, begins the 25°C alcoholic fermentation before it goes again through a maceration process to then give way to the pressing.

Once the malolactic fermentation is finished, a 12 months aging in french oak barrels is done to then, finish its production with a new aging in bottle, this time, for more than 24 months.

BIERZO
Denominación de Origen

TASTING NOTES

APPEARANCE

Dense with an intense picota color with cherry reflections.

NOSE

Medium-high intensity with spiced and smoked aromas. Red fruit compote notes with a mineral, elegant and complex hint.

PALATE

Powerful and glyceric, with pleasant and smooth tannins. Long and dry aftertaste.

TECHNNICAL CHARACTERISTICS

TYPE OF WINE: Crianza red.

D.O.: Bierzo

GRAPE VARIETY: 100% Mencía

VINIFICATION: Manual harvest in 20 kg boxes.

Grape destemming and grinding. Grape sorting table. 12°C pre-fermentative maceration. 25°C alcoholic fermentation. Post-fermentative maceration. Pressing. Malolactic fermentation. Filtration and bottling. 12 months aging in french oak barrels. 24 months aging in bottle.

ALCOHOL CONTENT: 14,5% Vol.

GASTRONOMY: grilled meats, game, spiced sauces, cured cheese and cold meats.

SERVE AT: 16°C - 18°C

