

LA PODA

MENCÍA



LA PODA

Look after the vine, express the varietal characteristics, obtain healthy, high quality fruit. "La poda" means pruning: a technique aimed at obtaining the best grapes to produce genuine wines, the best wines that place value on the art of vinegrowing. La Poda MENCÍA brings together all the necessary elements for exceptional wines: the right climate, the ideal terroir, late harvesting, care for the vines...

ORIGIN	D.O. Valdeorras, Spain
TYPE OF WINE AND VINTAGE	Red 2019
GRAPE VARIETIES	Mencía 100%
SERVING TEMPERATURE	12° - 14°C approx.
VINEYARDS	Various vineyards in the Valdeorras Valley.
WINEMAKING AND AGEING PROCESS	Hand harvested. Grapes transported to the winery in 20kg boxes. It carries out fermentation in stainless steel tanks, with temperature control and cold maceration. Released without any bottle ageing.
STYLE OF WINE	An intense and serious wine that is both fresh and fruity, with a very good structure.
FOOD PAIRINGS	Ideal for serving alongside tapas of cheese or cured meats, or to accompany meals such as pasta, rice, pulses and roasted meats, as well as fusion cuisine with an exotic flavour and/or touch of spice. Stews and pies would also work well.

WINEMAKING

WITH A GLOBAL OUTLOOK

Almudena Alberca MW heads up the winemaking team and is part of the current generation of Spanish oenologists with international vision.



TASTING NOTE



VISUAL

Plum red



NOSE

Good intensity of fruit, reminiscent of black fruit and the purple flowers of the fig tree, as well as a touch of chocolate.



PALATE

It is fresh and light on the palate, both lively and well-structured