

FINCA CUARTA RIBEIRA SACRA, MENCÍA



100% Mencía. Cherry red color with an intense violet rim. Vibrant bouquet of wild berries, blackberries, sour strawberry and complex toasted aromas due to wood aging. The palate is well structured with flavors of coffee, toffee and ripe red fruit. Minerality and stony freshness. Long finish. Wonderful paired with roasted meats, steaks, sausages, and cured cheese.

The Ribeira Sacra stands with the Mosel and the Douro as one of the most spectacular and difficult-to-work wine-growing regions. Incredibly steep terraces require herculean effort to farm. The soils are alluvial over slate. After harvest the grapes are cooled to 41° F with dry ice in order to obtain the maximum extraction of anthocyanins and to ensure a greater phenolic structure. After that the alcoholic fermentation is carried out for a period of 15 days and subsequently the wine is placed in French oak barrels where malolactic fermentation happens. The wine remains in barrels for a minimum of three months.

Winemaker Rubén Moure inherited these 50-year-old vineyards from his grandfather. Here viticulture goes back to Roman times, but was expanded and refined by the monks during the Middle Ages. The many monasteries gave the "Sacred Shore" its name. Rubén Moure has long made and bottled Ribeira Sacra Mencía and Godello. In 2008 he established his new winery, the Prior de Pantón, giving him more control over production. He works with small plots of old vines, and ferments at cool temperatures to retain fruit and vivacity. He has since expanded to Bierzo, where he found similarly privileged vineyards (Xastra).

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Tasting Note:

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100% Mencía. Vibrant bouquet of red fruit with toasted aromas; flavors of coffee, toffee & ripe red fruit; minerality & stony freshness; long finish.

Shelf Talker:

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