

# Adega O Casal

## Casal Novo Mencía 2016



WINERY: *Adega O Casal*

COUNTRY: *Spain*

REGION: *Galicia*

APPELLATION: *D.O. Valdeorras*

GRAPES: *100% Mencía*

ELEVATION: *550 m average*

SOIL: *Slate on one side of the Sil river, chalk/clay on the other.*

WINEMAKER: *José Luis Murcia Sotos*

AGE OF VINES: *70% of vines 7 years old, 30% 25+ years*

VINEYARD: *Trellised with “doble cordon” pruning, no herbicides*

WINEMAKING: *Destemmed, fermentation at 2 days, devatted at 10 days after start of fermentation. Young wine with no wood.*

ALCOHOL: *13%*

UPC CODE: *737686230024*



### THE WINE:

Unoaked. Deep purple color, aromas of ripe red fruit and minerals. Inherent complexity. Not in the slightest a light wine, perhaps just the opposite – the finish is long and captivating.

### THE WINERY:

Arriving from Bierzo, the first and highest village in Valdeorras is Rubiá, home of Adega O Casal. Founded in 2000 by five partners (including a former President of the D.O. Valdeorras), a total of eight hectares are planted in small parcels primarily to Godello and Mencía. High elevation and off-south exposures delay maturation, and quality is sought via low yields and sustainable viticulture. Parcels are located on both sides of the Sil River, offering both slate and chalk/clay terroirs. This duality of terroir is expressed in a layered textural/mineral complexity that defines the house style. Casal Novo Godello and Mencía are unoaked in order to feature the wines’ inherent complexity.

