

Adega Cachín

Peza do Rei Mencía 2020



WINERY: *Adega Cachín / Peza do Rei*

COUNTRY: *Spain*

REGION: *Galicia*

APPELLATION: *D.O. Ribeira Sacra*

GRAPES: 100% Mencía

SOIL: *slate, schist, and granite stones*

WINEMAKER: *Julio Ponce Mourinho*

VINEYARD: *terraced rows descending from the hilltop behind the winery to the Edo river below*

WINEMAKING: *Harvest during early morning; 12 days fermentation at 25-28°. 20-30% of production aged in new French oak for 3 months.*

ALCOHOL: 13,5%

UPC CODE: 7 37686 26002 1



THE WINE:

Bright red berry fruit and slate on the nose is followed by lingering fruit and minerality, the oak serving to provide structure while remaining well in the background.

THE WINERY:

The César Enriquez family is among the core group of founding growers of what was to become D.O. Ribeira Sacra, reconstituting their vineyard site to noble varieties from the early 1990s. Peza do Rei is a medieval walled vineyard and woodlands estate taking its name from the Kings of León, for whom it served as an income source and private hunting retreat. Within the extant albeit crumbling medieval walls are twelve acres of vertiginous, single-row slate terraces forming a perfect south-facing amphitheater on the Edo River tributary of the Sil. Varieties planted are Mencía for reds, Godello, Treixadura and Albariño for whites.

