

# Losada Vinos de Finca

## Losada 2019



WINERY: *Losada Vinos de Finca*

COUNTRY: *Spain*

REGION: *Castilla y León*

APPELLATION: *D.O. Bierzo*

GRAPES: 99% Mencía, 1% Dona Blanca

ELEVATION: *480-600 m*

SOIL: *Clay slopes*

VINE PRODUCTION: *4,000 Kg/Ha*

AGE OF VINES: *40-60 years*

WINEMAKING: *Manual harvest, fermentation is conducted with only indigenous yeasts in stainless steel tanks, periodic pumpovers. Malolactic fermentation in barrel.*

AGING: *12 months in French oak barrels, 2<sup>nd</sup> and 3<sup>rd</sup> passage.*

WINEMAKER: *Amancio Fernández Gómez*

ALCOHOL: *13.5%*

UPC CODE: *7 37686 28102 6*



### THE WINE:

What is fascinating about such a representative Bierzo is how it reflects the Mencía grape: Toast, dark chocolate and liquorice flavors frame the black cherry and plum fruit in this expressive red, accented by mountain herb and mineral notes, note in addition to Bierzo's remarkable conflation of fruit, flowers, and herbs. Integrated tannins and acidity. From managed vineyards on more gentle slopes in which clay soils predominate, aged 12 months in French oak and expresses the more tender and juicy side of the Mencía variety.

### THE WINERY:

Losada Vinos de Finca was established by Bierzo winemaking veterans in 2004, its beautiful ultra-modern facility located in the heart of Bierzo's finest vineyard area, in the very midst of the old Mencía vines. Following an explosive period in which the Bierzo region leapt to worldwide fame on the merits of a few highly-extracted and noticeably oaky wines, Losada's founding philosophy is to take the region's wines to higher level, seeking as a priority elegance, balance and purity of expression. 100% Mencía vineyards owned or managed by Losada are farmed sustainably with yields kept to a minimum. All wines undergo malolactic fermentation in French oak.

