



Spain, Bodegas Mengoba, Brezo Tinto, Bierzo, Espagne, Rouge

Bierzo, Spain

Grégory Pérez is one of the members of the new generation called to take over the production of the great wines of Spain from his Mengoba winery. A project in which he devotes all his energy and which shares with his fellow generation a philosophy that seeks respect and sustainability of the vineyard. These principles are bringing to light natural wines with the personality of each "terroir".

PRESENTATION

The vineyards of 6ha are located in the town of Espanillo, in the Bierzo region, at the headwaters of the Cúa River.

LOCATION

The Mencía plots are located in Valtuille and Villafranca del Bierzo.

TERROIR

The soil is mostly clayey with some sandy patches.

IN THE VINEYARD

550 meters altitude, the average age of the vineyard is 50 years.

WINEMAKING

After a manual harvest in boxes, the grapes are selected, destemmed and crushed. It then goes directly to stainless steel tanks where it undergoes alcoholic and malo-lactic fermentation.

AGEING

Aging time is 11 months in stainless steel tank. Unfiltered bottling with light clarification.

VARIETALS

Mencia 50%, Alicante Bouchet 50%

13 % VOL.

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

3 to 5 years

TASTING

Fruit and minerality. Strawberry, cherry. Wine with fine tannins and powerful aromas.



FOOD PAIRINGS

It's got a real affinity for spiced and peppery meats, and will pair so well with pastrami, chorizo, corned beef, and other such tempting ingredients. Steak au poivre is always a winner here, and it will work just as well with on-trend vegan ingredients like smoked seitan, too. Warm salads, hearty meat or bean stews, and pretty much any lamb dish will also do nicely

REVIEWS AND AWARDS

Lobut Carky

92+/100 Vintage 2022 Wine Advocate

