



Pilgrim wines honor the centuries-old pilgrimage thousands have made in search of the grave of the apostle Santiago el Mayor in Compostela. The region of El Bierzo is situated in the most western part of the province of León. It is a valley surrounded of mountains, ploughed through by courses of rivers and brooks, with varied crops from vegetable gardens to vineyard, the culture of a zone whose origins trace back to the pre-Roman period.

The vineyard in El Bierzo is planted mostly to bush vines on semi-terraced and sharp slopes of the mountains at an altitude of 1,640-2,297 feet, in soils consisting of quartzite and slate. Vine density varies between 1400 to 2800 in a climate that has Mediterranean and Atlantic influences. Average rainfall is 15 to 27 inches annually. Mencía is the chief variety grown there; a grape that generates powerful wines with marked mineral character. Other varieties like the Garnacha tintorera, Godello and Doña Blanca contribute to the expression and identity of the wines of the Bierzo.

The winery is owned by the Garcia Rodriguez family with Josep Serra and Olga Verde overseeing the oenology and viticultural aspects.



Designation of origin:

Bierzo

Grape variety:

Godello 80%|Doña Blanca 20%

Vineyard:

Bush vines|Godello: 20-45 years. Doña Blanca: 60-80 years.

Soil:

Slopes located between 1,640-2,297 feet asl. Soil is a mix of fine elements, quartzites and slate.

Vinification:

A blend of two native grapes, both with vast personality. The percentage of each is adjusted so as to extract the best of both of them.

Handpicked in boxes of 33 pounds. Temperature controlled processing of the grapes at 41°F. Manual selection at the sorting table. Soft destemming and pressing in an inert atmosphere. Static racking of must for 24 hours and separate fermentation of the varieties in 4,000 gallon stainless steel tanks at 59°F. Fining with isinglass.

Alcohol content:

13.5% vol.

Tasting notes:

The vintage characterized by freshness and complexity. It has a complex and powerful nose with noticeable hints of stone fruits and white flowers on mineral background with light shades of citrus and fennel. Creamy fruit on the palate with slightly saline mineral notes with fresh acidity and lingering finish. Best enjoyed now.

Annual production:

45,000 bottles





Designation of origin:

Bierzo

Grape variety:

Mencia 100%

Vineyard:

Bush and trellis vines|Mencia: 30 years.

Soil:

Slopes located between 1,640-2,297 feet asl. Soil is a mix of fine elements, quartzites and slate.

Vinification:

Handpicked in boxes of 33 pounds. Temperature controlled processing of the grapes at 50°F. Manual selection at the sorting table. Soft destemming and vinification in 4,000 gallon stainless steel tanks. Controlled fermentation at a constant temperature of 77°F. Pigeage and pumping over according to the extraction potential. Fermentation and maceration of the skins between 12 and 15 days. Malolactic fermentation in tanks. Four months on selected lees. A blend of Mencia grapes from plots with different leanings, exposure and microclimate with its own personality.

Alcohol content:

14% vol.

Tasting notes:

Intense cherry red color with violet edge and middle layer. Intense nose with fresh fruit and floral aromas and wild scrubland aromas with a slight mineral nuance. The flavor is tasty, fresh and elegant, slightly marked by soft tannins and a long finish. Drink now through two years.

Annual production:

45,000 bottles





Designation of origin:

Bierzo

Grape variety:

Mencía 100%

Vineyard:

Bush vines|Mencía: 40-80 years.

Soil:

Slopes located between 1,640-2,297 feet asl. Soil is a mix of fine elements, quartzites and slate.

Vinification:

Handpicked in boxes of 33 pounds. Temperature controlled processing of the grapes at 50°F. Manual selection at the sorting table. Soft destemming. Independent vinification of plots in 4,000 gallon stainless steel tanks at 77°F. Macerations adjusted to the potential of each variety and plot. Fermentation and maceration of the skins for between 18 and 22 days. Malolactic fermentation in barrel and then aged for 12 months in 105 gallon French oak fine grained barrels. Fining with egg albumin. Bottling by decanting depending on the moon phase.

Alcohol content:

14% vol.

Tasting notes:

This is the perfect expression of Mencía from Bierzo. The vintage is characterized by a great fruit concentration. with nuanced flavors of red fruit, violets and mineral notes, complemented by oak aging. The palate is fresh, meaty and elegant with a great finish. Enjoy now through 10 years.

Annual production:

45,000 bottles

