

PACO & LOLA  
ADEGA E VIÑEDOS

# 2019 PACO Mencía

100% Mencía - D.O. Valdeorras

*A young wine born on the banks of the Sil river.*

*It is full of fruits and flowers and perfectly represents the Mencía grape.*



## D.O. Valdeorras:

Valdeorras DO is a pocket of eastern Galicia shaped by the River Sil, which cuts a long east-west corridor between sierras sheltering vines planted on the slopes above the towns in the valley. Known for its wines in classical times, Valdeorras has made huge strides in recovering its native grapes - in particular, Godello, and, to a lesser extent, Mencía - in the last thirty years and in making distinctive varietal wines from them.



*The vineyards have an average age of between 13 and 19 years and are cultivated on sandy-loam soils of granite origin.*

## The Grape: Mencía ([spanishwineexperience.es](http://spanishwineexperience.es))

- For a long time these medium-sized red wonders were thought to have been related to Cabernet Franc – but DNA profiling has proven this not to be true.
- In fact it appears to be one of our native varieties, although possibly introduced by the Romans.
- It is identical to Portugal's grape Jaen.
- It's also locally known, as always it seems in this country, by other names: Loureiro Tinto, Negra, Negro, Tinto Mollar. But I've never seen these, so just stick with Mencía!
- The grapes are high in sugar and have good acidity.
- The grapes have recently been enjoying a huge revival Spain – look up wine heroes Alvaro Palacios and Telmo Rodriguez – with winemakers rediscovering old, low-yielding hillside plots of Mencía.
- Generally the grape grows, and grows best, on schisty hillsides which, along with the low-yield, helps give intensity to the resulting wines.
- Mencía is occasionally blended with other local varieties of the area: Sousón, Caiño Tinto, Brencellao, Merenzao.

**Winemaking info:** Temperature controlled fermentation with the grape skins in stainless steel tanks, with pre-fermentation maceration for colour extraction during the first week at 6°C.

**Food pairing:** Perfect with fish, meats and cheeses.

**Serving temperature:** 54 – 59°F.

## Tasting notes:

**Appearance:** Intense cherry color, medium to high core with a violet border.

**Nose:** Intense aromas expressing red fruits, forest fruit jam, floral notes and a balsamic finish.

**Palate:** The palate is elegant, fresh and fruity, with a balsamic and mineral finish. There is a good balance of alcohol and acidity.



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