Cuatro Pasos

# `Black` Bierzo Mencía 2012

## Bierzo, Galicia, Spain


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| Grape Varieties | **100% Mencia** |
| Winemaker | **Katia Álvarez** |
| Closure | **Agglomerated Cork** |
| ABV | **14%** |
| Residual Sugar | **2g/L** |
| Acidity | **4.5g/L** |
| Wine pH | **3.7** |
| Bottle Sizes | **75cl** |

### PRODUCER

As well as their work in pioneering the whites of Galicia, Luciano Amoedo and Katia Álvarez of Martín Códax also make wines in Bierzo. The Bierzo DO lies further inland from Rías Baixas, with a slightly warmer climate where Mencía is the native variety.

### VINEYARDS

The discovery of four bear footprints in a magnificent vineyard in the highest areas of the Bierzo inspired the name of this wine - Cuatro Pasos or Four Steps. It is a 100% Mencía from grapes chosen from the over 80 year old vines found in vineyards located in the high areas of the Bierzo region. Yields are 35 hectolitres per hectare.

### VINTAGE

Adverse weather in the early growing period challenged growers in north west Spain: March was dry and warm; April was humid, cold and generally changeable then June brought lower temperatures than usual and a lot of rain which resulted in widespread coulure or fruit shatter. Conditions improved from that point onwards to maximise the potential of the final yield. Harvest took place a little later than usual as expert growers held out for quality if not quantity. A comparatively low yield is compensated by very structured and balanced wines because of the small crop and good weather at the final stages of ripening.

### VINIFICATION

Grapes were picked by hand in 20kg crates and then selected from a sorting table. They were then destemmed and crushed. Pre -fermentative maceration took place at 12ºC and alcoholic fermentation at 24-26ºC. The wine was also allowed to macerate after fermentation, then aged 6-7 months in French oak (75%) and American oak (25%) before filtering and bottling.

### TASTING NOTES

Intense morello cherry red with a wide rim. Excellent blend of red fruit notes, toasted spicy and smoked notes. Tasty, full-bodied and balanced. Intergrated tannins and a mineral finish.