

# REGINA EXPRESIÓN

## MENCIA

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TYPE OF WINE:	Red
D.O.:	Ribeira Sacra
GRAPE VARIETIES:	Mencia
AGEING:	10 months in French oak barrels and 10 months in bottle

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**WINEYARD:** From our Finca Pombeira, Finca Seoane and Finca San Amaro. Vineyards located in the heart of the Ribeira Sacra. Vineyard in steep escarpments, south-west orientation, manual harvesting.

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**WINEMAKING:** Mencia grapes are manually selected. Fermentation in truncated cone deposits. Crianza, 10 months in French oak barrel.

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**SOIL:** Slate, warm soil, helping ripeness and giving the wine its character.

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**CLIMATE:** Transition from Atlantic to Mediterranean climate allowing a perfect ripeness, keeping balance and freshness.

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**COLOUR:** Picota red with high intensity.

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**AROMA:** Very ripe red fruits, balsamic notes and spices such as anise and liquorice, strong mineral character and light toasted, everything with a great balance in the nose.

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**TASTE:** Wide entrance in the mouth, with good structure, moderate tannins and refreshing acidity, fruity, long and elegant aftertaste.

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**GASTRONOMY:** Roasted suckling pig and lamb, roasted tenderloin, game stews, hard cheese.

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BODEGA

REGINA VIARUM

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