



# pradolongo

MENCÍA 2018

VALDEORRAS  
DENOMINACIÓN DE ORIGEN



#### VINEYARDS:

Grapes selected from the vineyards of **Pousadoiro**: Clone 75 Mencía, root Richter 110, y 35 years old. Vertical Trellis 2,60 x 1,20 m. Altitude 450 m above sea level. Limited production to a maximum of 7.000 kilos per hectare. Locates in areas of Córsgomo de Valdeorras, settled on the middle slope facing south-east and formed by a combination of clay-calcareous soil with iron slates elements.

#### HARVEST:

Harvested by hand in ventilated boxes of 18 kilos during the second fortnight of September. Harvested very early in the morning and immediately transfer to the cellar so the grapes reach the lowest possible temperatures.

#### VINIFICATION:

100% Mencía with a first selection of grapes on field and meticulous second selection in the cellar. Cold pre-fermentation maceration, fermentation at a controlled temperature (24°C) for 15 days and later the wine is kept with the fine lees for five months. Suspended lees by battonage depending on the turbidity index and tasting. Malolactic fermentation in tanks.

#### TASTING NOTES:

View: Cherry red color, clean and intense.  
Nose: Fine, elegant, with a lot of fruit and mineral notes, spices and smoked.  
Mouth: Fresh, velvety, complex and very long.

#### PACKAGING:

Box of 6 bottles of 75 cl  
Burgundy Bottle - Ecova Óptima model  
Microgranulated technical cork



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