



Cantariña
vinos de familia
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Cantariña 5. Valdeobispo

Vintage: 2018

Grape Variety: 100% Mencía

Single Plot Wine: Valdeobispo (Vino de Paraje: Valdeobispo)

Orientation: South, Elevation: 500-550m

Soils: Clay / limestone / Sand

Harvest date: 20th September 2018

Production: 3,700 bottles and 300 magnums

Alcohol: 14.0 %

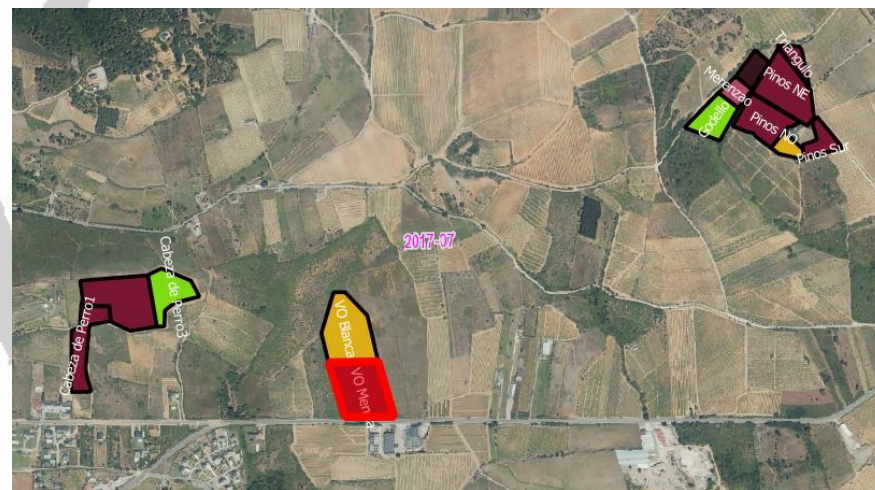
Tasting Notes: Dark purple colour, it shows plenty of roses, flowers and red fruits on the nose. Velvety feeling, round taste of raspberries and blackberries, balanced fruitiness and acidity showing pure mencía characteristics. Rich in tannins, very ample and lots of length on the palate that remains for long and invite to another taste..



2018 was a perfect year from a climate point of view in Bierzo after the stressful 2017. Cold winter and rainy spring preceded a very balanced summer with scarce rains that led to a very healthy condition of our vineyards and perfect ripening of the grapes.

Valdeobispo was harvested on a warm sunny day of September, having reached perfect phenolic ripeness. Manually collected in 15Kg cages, we kept the grapes in cold storage at 8 °C for a day before putting them in whole bunches into a 50 HI French oak vat. We lightly pressed the grapes by stomping on them inside the *foudre* and let them ferment and infuse for 45 days.

Wine was transferred to used French oak 225 litre casks for malolactic fermentation and later aging for 12 months. We produced 3,700 bottles and 300 1.5 liter magnums in total in February 2020.



TECHNICAL INFORMATION

• Cantariña 5. Valdeobispo

- Red Wine
- Vintage: 2018
- DO Bierzo
- Single Plot Wine: 1.5 hectares within Valdeobispo
- Paraje: Valdeobispo, Villafranca del Bierzo
- Grape Variety: 100% Mencía
- Gobbet trained, planted in 1910
- Orientation: South, Elevation: 500-550m
- Soils: clay / limestone / sand
- Harvest date: 20th September 2018
- Production: 3,700 bottles and 300 magnums
- Fermented in an oak 50 HL vat, whole bunch, 12 months in used French oak 225 l casks
- Alcohol: 14.0 %
- Residual Sugar: <2 g/l
- Total acidity: 5.77 g/l
- Volatile acidity: 1.09 g/l
- Total Sulphites: 49 g/l
- Free Sulphites: 24 g/l
- Organic, not certified
- Vegan, not certified
- Standard bottle 75 cl, total weight 1.150 Kg
- Bottle barcode: 8428712205187
- Case of 6 barcode: 8428711265181

