

Valderroa Mencía

2020



Valderroa is the result of the aspiration and intellectual independence of the Prada-Gayoso family to create a pioneering style that laid the foundation for Galician Atlantic red wines. Created in 1991, Valderroa shows the purest essence of the Mencía variety through blue slate soils. Made with grapes from various vineyards located along the Sil river valley, which are settled on the blue slate slopes, it shows a strong Atlantic character, with a delicate and bright fresh fruit, wrapped in spicy notes, with a body and a light tannin, and a very energetic slate minerality.

GRAPE VARIETY

100% Mencía

APELLATION

Valdeorras D.O.P.

VILLAGES

Rubiá, Carballeda, O Barco, Vilamartín.

SOILS

Colluvial, shallow, derived from blue slate rock.

VINEYARDS

10-30 years

WINE ANALYSIS

ABV: 13,50%; Red Sugar: 2,1g/L; Total Acidity: 4,85g/L; pH: 3,74

FERMENTATION

4 days cold pre-fermentation, 15 days fermentation by wild yeasts in open steel tanks with daily pump-overs.

AGING

9 months in a steel tank with periodic decanting.

