BODEGAS Estefanía

TILENUS
ENVEJECIDO EN ROBLE 2017

MGWINES
FAMILIA MIÑANO GÓMEZ

VARIETIES 100% Mencía

PRODUCTION AND AGEING Manual harvesting in 15 kg. perforated boxes. Selection table. Destemming, vatting with skins and pips. Alcoholic fermentation in stainless steel tanks, only with autochthonous yeasts and controlled temperature. Light pressing after fermentation. 12 months in barrels, mainly French third and fourth use.

HARVEST DATE From 20 August to 2 September

TASTING A vibrant, light wine, with aromas of fresh fruit, blueberries and raspberries, denoting good acidity. Its ageing in used barrels gives it a tone of smoothness, elegance and a long, elegant finish.

SOIL Clayey with limestone

VINEYARD Old bush vineyards on slopes with different orientations. Plots between 30 and 70 years old, located at altitudes between 550 and 800 metres above sea level.

2017 HARVEST The 2017 vintage was extraordinarily dry. Little rainfall in the spring meant that we arrived to a hotter than usual summer with hardly any water reserves. Although the plants did not suffer from water stress, ripening was extraordinarily advanced, so for the first time in living memory the grapes were harvested in August, a month earlier than usual.

WINE ANALYSIS

ALCOHOL 14% vol
PH 3,64
TOTAL ACIDITY 5,21 gr/l
TOTAL SULPHUR 62 mg/l
REDUCTING SUGAR 1,2 gr/l