

**VARIETIES** 100% Mencía

**PRODUCTION AND AGEING** The grapes are harvested by hand in 15kg perforated boxes. In the winery, the grapes are sorted and the bunches are destemmed. The grapes are placed in stainless steel tanks for alcoholic fermentation. Fermented with our own, indigenous yeasts, with temperature control. Pumping over during fermentation. In mid-November we start the pressing, very light, at low pressure, almost a draining and it is prepared to be sent to barrels. In the barrel room they will remain for 12 months in French oak barrels of different toasts and from different manufacturers. The characteristics of the year will determine the time in each barrel, not always the same and not much more than 12 months.

**HARVEST DATE** From 12 to 15 September

**TASTING** The resulting wine has a great aromatic complexity with floral and spicy tones such as rosemary and laurel. Vibrant palate with interesting acidity and a slightly metallic touch. Polished and round tannins with a long and velvety finish.

**SOIL** Clayey with limestone

**VINEYARD** Old vineyards, on a south-west facing hillside at an altitude of approximately 700 metres. The Tilenus vineyard is in an area where there is always wind, this air is an incredible phytosanitary treatment, which prevents the humidity from staying under the leaves and makes the clusters healthy.

### WINE ANALYSIS

**ALCOHOL** 14% vol

**PH** 3,69

**TOTAL ACIDITY** 5,33 gr/l

**TOTAL SULPHUR** 62 mg/l

**REDUCTING SUGAR** 1,2 gr/l

