



## OKUDA SAN MIGUEL & RAÚL PÉREZ

Wine made from Mencía, from 50 years old vineyards and older, located in the village of Valtuille de Abajo and enjoying clay soil.

Whole cluster fermentation in large oak vats. Macerations of between two to five months. Ageing in oak barrel during 12 months.

Bottled without fining or filtration.

### TECHNICAL SHEET

Village

**Pueblo Valtuille**

Apellation

**Bierzo (Castilla y León, Spain)**

Grape

**Mencía**

Soils

**Clay**

Vintage

**2019**

Overview

Vine plant of half-erect bearing and medium vigorousness, without thick shoots, leaves of trilobed shape and dark green color. The rather small-medium berry is black and purple, with truncated medium-size cone bunches.

Depending on the production subzone, the harvests extend from the first week of September to the first week of October. The musts, rich in sugar, have velvety sensations. The wine is fresh, with a subtle aroma and complex sensations. It is elaborated with the whole stalk and it is fermented in open oak vats between two to five months.

The ageing takes place in 225-liter foudres and cement during 12 months. It is bottled without clarification or filtering.

Tasting notes

On the nose, notes of violet and fresh aromas of noticeable mineralization arise. There are certain reminders of cappuccino: it has a very interesting nose with a long development of nuances. In the mouth, the terrain is perfectly represented with a certain calcareous taste, an excellent integrated acidity and a great structure. It is an exuberant wine, with a lot of volume, round and appetizing.

Parker Rating 2022: **92**