




Data Sheet

Lomopardo

Winery
Viñedos de Lomopardo

Grape varieties
100% Mencía


**Finca Valdetruchas. Cacabelos.
Leon. D.O. Bierzo**

Alcoholic
degree
13,5°

Ageing

6 months in new and one year new French oak casks.

Fermentation
**During 10 days at
25°C temperature**

Post-fermentative Maceration Time
For 8 days on lees

Comments:

Red cherry wine and high layer. Nose with notes of ripe forest fruits on toast and spicy sensations of time in oak. There are minerals and land aromas, with feelings of snuff, balsamic and pencil lead. The palate is broad, fruity with good pace and path, accompanied by a correct acidity that makes it fresh and very pleasant to a lasting and fruity aftertaste. Intense and elegant aftertaste, with typical aromas of Mencía