



TENOIRA GAYOSO MENCIA

DO: Denominación de Origen Bierzo

Type: Tinto Joven

Vintage: 2013

Grape Variety: Mencía

Alc: 13,5 % VOL.

Serving temperature: 16º

Annual Production: 80.000 bottles

TENOIRA MENCIA, with a good look of shining and mature cherry, with purplish hues, is presented in the nose with a strong range of fruity notes, among which we can highlight raspberry and mixed berries. A fleshy wine, mature and concentrated. Licorice and blackberry notes are evident.

DO BIERZO, A LAND OF HISTORY

Although grapevines could have been brought by the Greeks or Phoenicians it is almost sure that vines came to the Bierzo brought by the Romans, and reached their maximum splendor in the Middle Ages. Vine cultivation is recorded as far back as the 19th century, were religious orders had much to do with its development. In the most important monasteries in the region: Carracedo, Montes... None lacked a well stocked win cellar. The popularity of St. James way from the 12th Century onwards gave a new impulse to an activity which would become vinculated to the Bierzo Region from that time on. The Bierzo which is situated in the extreme north-west of Castilla and León forms a naturally defined territory, and has a special microclimate formed by the influence of the climate of Galicia and the plains of Castilla, although free of their extreme climatic rigour. The annual rainfall is between 700 and 800 mm.. The average temperature is about 12.3 degrees and sun-exposure is between 2.100 and 2.200 hours per year. All this and the fact that the Bierzo is protected by surrounding mountains shielded from premature frosts make the conditions ideal for the cultivation of the vine.

