


Finca la Cuesta 2015

D.O. Bierzo
Grapes: 100% Mencía

92 points
Wine & Spirits
MAGAZINE



“Finca la Cuesta was planted more than 60 years ago on the slate-and-clay soils of Villafraanca de Bierzo. This wine’s black fruit flavors are tart and compact, the structure tight and firm, with tannins that need time to expand. For the moment, it feels closed on itself. Decant a bottle for braised veal, or leave it in the cellar for two to three years.

 Imported by Grapes of Spain
Selected by Aurelio Cabestrero®

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