

Adras Mencia 2016 (Red Wine)



Winemaker Isaac Fernandez started exploring the idea of producing wine in Ribeira Sacra in 2010 through work with a 300+ year old family estate. He sourced fruit from their 20 hectares of vineyards, mostly planted on terraces, locally called bancales, in the Amandi subregion for several vintages to better understand the vineyards. The first Adrás wines were introduced in 2012, when he was confident that the wines were worthy of the moniker, Sacred Slopes. These wines are marked by their climate (Atlantic) and sites (sloping or ancient terraces) and offer amazing structure of acidity that supports deep soil tones and vibrant, crunchy fruit flavors.

Appellation	Ribeira Sacra D.O.
Grapes	100% Mencia, 90% 50-year-old vines from the Amandi sub-region and 10% from 40 year old vines in Ribeiras do Miño
Altitude / Soil	250 meters / decomposed slate and granite in Amandi, clay in Ribeiras do Miño
Farming Methods	Traditional methods
Harvest	Hand harvested into small boxes from steeply sloping vineyards over the Sil river
Production	Grapes were bunch sorted, destemmed and crushed, fermented with native yeast with 3-times-a-day pump-over
Aging	Aged for 7 months in used, 225L and 500L French oak barrels
UPC / SCC / Pack	8-437012-498129 / 8-437012-498136 / 12

Reviews:

"The 2016 Adrás Mencia from Isaac Fernandez is another excellent value, as it has been every vintage that I have had the pleasure to taste it. These fifty-plus year-old Mencia vines have succeeded nicely in 2016, offering up a fine aromatic constellation of cassis, pepper, espresso, graphite, a superb base of slate and a topnote of bonfire. On the palate the wine is pure, fullbodied and nicely sappy at the core, with impressive transparency, modest tannins and a long, tangy and complex finish. This is still a young wine and will gain in complexity with further bottle age, but it is very nicely balanced out of the blocks and already a pleasure to drink. Quite a classic example of the slightly more delicate style of Mencia planted on the terraces above the Miño River. 2018-2035" **91 points** *View from the Cellar*; Issue #75 - July 2018

"Bright and spicy, this wine packs the raw power of its black slate soils, its flavors buried in blueberry-skin tannins, hinting at red-fruit notes of strawberries under all the meaty warmth. Give it a year or two to mellow, then serve with braised pork." **BEST BUY 90 points** *Wine & Spirits Magazine*; "Year's Best Galician Wines" - August 2019

"This bottling displays a black raspberry nose with earthy dark red fruit, and a hint of smoke on the palate. It has a medium weight palate but reveals quite rich flavors and good length with a nice silky texture." **90 points** *International Wine Review*; "Spanish Wines of Value and Quality" - June 20, 2019

"The stony and red fruit nose really impresses immediately. The palate shows a wonderful minerality and tension, as the wine builds in the glass with red cherry, guava, wet stone and mouth-watering acidity towards the back end. - Drink 2018-2024" **90 points** *International Wine Report*; June 2018

"This red shows a fresh, savory character. Cherry and cranberry flavors are tart and lively, backed by leafy, woody and licorice notes. The citrusy acidity reveals a bitter, pithy accent. Energetic. Drink now through 2022." **89 points** *Wine Spectator*; March 2020 Web Only Issue

"Produced in Ribeira Sacra from grapevines that are at least 40 years old, this ruby-red wine has nicely balanced red cherries and floral notes. Seven months' aging in used French oak barrels softens its tannins and brings a subtle vanilla sweetness." **#7 VinePair**; July 31, 2019

Rated in the top 7 Mencia wines in Spain in a VinePair article entitled "7 of Spain's Best Mencia Wines, Tasted and Ranked"

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