



## BODEGAS RUCHEL Mencía

REGION/ ORIGIN	Galicia Valdeorras DO	WINEMAKER	Miguel
VINTAGE	2016	WINERY ESTABLISHED	1989
VARIETALS	100% Mencía	VINEYARD(S)	Estate owned fruit (19 hectares)
ALCOHOL	12.5%	AGE OF VINEYARD(S)	10-20 years old
FERMENTATION	Stainless steel	SOIL TYPE	Granite & slate
AGING	No oak aging, 9 months in bottle	VINEYARD(S) ELEVATION	100 meters
FILTER/FINING	Light	FARMING METHODS	Sustainable
TOTAL SULFUR RS	38 mg/l 1.3 g/l	HARVEST	Late September

*Valdeorras = Valley of Gold (Godello is golden in color)*

*Bodegas Ruchel* is a small, family owned winery that is located in the Villamartín commune of the Valdeorras region. The family farms about 12 hectares of their own vineyards, primarily growing Godello, along with some Mencía to produce small quantities of red wine. The quality of each of their wines is a clear example of their focus on natural farming methods and vinification, as it is very important to Miguel, Amadeo, and the rest of the Bodega. The estate is carved into the hillside, utilizing the cool climate of the underground to regulate a perfect year-round temperature. Having produced wine for only a couple of decades, Ruchel is proud to already represent the tradition and style of truly great Valdeorras wine, and has made a very good reputation for themselves throughout the area.

*'We were born with the wine and live with the wine. We only hope to live up to our legacy'*

*Ruchel Mencía* is made from hand-harvested Mencía grapes; a local red varietal of the area. The wine is fermented in stainless steel tanks and then left to age in the bottle for 9 months. Red cherry in color, this wine exhibits the lovely characteristics of quality Mencía. It is clean and well-balanced with red and black berry notes along with some good earthiness and a bit of spice. The finish is clean and pleasant with lingering notes of fruit and spice. This medium-bodied red is a good accompaniment to grilled fish and all types of meats and game.