

Bodegas Ruchel Mencía

(DO Valdeorras)

100% Mencía



The 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.

Bon Vivant

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