WINEMAKER | Xosé Lois Sebio





VIÑOS DE ENCOSTAS Coios Mencia

| , , , , , , | | ORIGIN | Bierzo D.O. | | |
|--|--|------------------------------|--|-----------------------|-------------------------|
| VIÑO DE ENCOSTAS XOSE SE BIO Embotellado para Xosé Lois Sebio Puñal, Ourense- España por R.E.8521/LE00- ES. en Toral de los Vados. | BIERZO DENOMINACIÓN DE ORIGEN 750 ml 14% vol COLLEITA 2012 | VINTAGE | 2013 | WINERY ESTABLISHED | 2009 |
| PRODUCTO DE ESPAÑA | contén sulfitos LOTE 01 | VARIETALS | 100% Mencia | VINEYARD(S) | 0 Val - Valtuille |
| | | ALCOHOL | 13% | AGE OF VINEYARD(S) | 60 years |
| Bierzo | Barcelona drid Volencia | FERMENTATION | Native yeasts Stainless steel | SOIL TYPE | Clay & boulders (coios) |
| ● Madrid | | AGING | 14 months | ELEVATION | 550-590 meters |
| | | BARREL TYPE/ YEARS IN USE | 300L French oak 3 rd use | FARMING METHODS | Organic/Biodynamic |
| Soville | | FILTER/FINING | Light filter/No fining | BOTTLING | Fruit day |
| Soville | | TOTAL SULFUR RS | 65 mg/l 2.3 g/l | PRODUCTION | 1,400 bottles |

Galicia

REGION/

"We didn't apply Rudolph Steiner or Fukuoka theories to get a certification. We make it this way because the vines are alive and they give the best grapes."

Viños de Encostas is the highly esteemed Xosé Lois Sebio's (of Coto de Gomariz) personal project of unique, small-lot wines coming from all around northwest Spain. Meaning, 'Wines of the Hills,' Viños de Encostas features only the top fruit of each region, and is committed to biodynamically and organically farmed vineyards, working towards the purest expression of fruit that the land has to offer. Used oak, light filtration methods, and minimal sulfur usage are common practices at the winery in order to showcase the exceptional fruit that they work with. This winery is destined to be one of the greatest in Spain (as its reputation is already building), the new wave of balanced wines from this country has arrived.

Coios are the boulders that cover the vineyard, and cover the label

Coios Mencía is a wine that comes from high slopes in the Valtuille Valley of the Bierzo D.O., giving an extraordinary freshness and depth to its fruit. The vineyard is full of Coios, which are boulders, having caused great struggle to the vines for growth, but in return the fruit has amazing finesse, minerality, and complexity. The wine ferments slowly at low temperatures in stainless steel in order to respect the fruit and its personality, before filled into French oak barrels of 300 liters. After 14 months in barrel, the resulting wine is elegant and fresh, but has a phenomenal structure. The nose offers lilacs, violets, spice, and fresh red fruit, and leads to a long and intense palate of fleshy fruit and earth. A beautiful yet powerful red wine that will only improve with more time in the bottle, and it sits next to red meat on the table very well.