



La Fontiña de Nai

D.O. Bierzo

Winery Notes:

This story began four decades ago before Samuel Lopez & Adela Folgueral took over the running of the family vineyards. It used to serve as the family livelihood of the ancestors who sold grapes and wine in bulk to small costumers in the area. This is a project which aims to add extra value to the vineyards that the family has owned and farmed in the village over several generations. Our wines start to be elaborated in the plot and there, in the grapevine, the most important stage of the process takes place. Each step, like pruning, crop thinning, treatments and harvesting is oriented to obtain wines with pure characteristics from the terroir where the flavors and tastes are then able to be transmitted to the palate.

The winemaking process aims to be environmentally friendly, with regulated production and ecologically sustainable, allowing the bunches in each plantation to ripen in a healthy and balanced way, whilst demonstrating all the unique characteristics of each spot of land.

Wine Making Notes:

The grapes are de-stemmed and stored in 2200-liter tank where it ferments spontaneously after a few days in cold maceration. The fermentation with autochthonous yeast is combined with daily movements two times a day in order to homogenize the deposit and make the fermentation easier. The malolactic fermentation is done slowly in the 225 liter barrels, old barrels to avoid too much woody taste and keep the natural flavors. The ageing is done for 14 months and several decantation processes are carried out, so the wine is naturally filtered before being bottled.

The bottling is done in March and bottles are kept resting without movements for some months, so the characteristics are integrated before going on sale.

Tasting notes:

Cherry red with garnet edges. Medium-high intensity, with candied berries, powerful and aromatic wine with vanilla tones. Complex with sweet fruit flavors and powerful structure. It came with a long journey with dry but ripe tannins.



VINTAGE	2018
WINE TYPE	Red
VARIETAL	100% Mencia
ALC.	14,5%
REGION	D.O Bierzo
SOIL	Slate/quantize with high mineral content
PRODUCTION	1400 Bottles



Cardel Wines

Importer & Wholesaler

www.cardelwines.com – info@cardelimports.com – Tel. (407) 408-6238