



VI LOF – OAK

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 processed separately in a 3000-liter tanks by spontaneous fermentation with yeasts from Mencía.

Once the alcoholic fermentation is finished, 80% of each tank is aged separately in 225-liter French oak barrels, where it undergoes malolactic fermentation in a natural way and then ages for 8 months. At 8 months the coupage is refreshed with 20% of unaged wine. The wine rests and is filtered for several weeks by gravity. No further clarification or filtering is carried out prior to bottling to guarantee its complexity and structure. The bottling is carried out in August while it is placed in boxes for a perfect rest without movement in the bottle to fully integrate its characteristics.

Tasting notes:

Ruby red with violet edges. On the nose Very expressive, lively and great aromatic potential, with notes of berries, raspberry and bramble. On the palate leaves wide velvety sensations, with good acidity and an expressive tannic finish, highlighting the vigor and fruitiness of its tannin. Overall, it stands out for its harmonious character and the strength and nobility of the varietal identity.



VINTAGE	2018
WINE TYPE	Red
VARIETAL	100% Mencía
ALC.	13,5%
REGION	D.O Bierzo
SOIL	Slate/quantize with high mineral content
PRODUCTION	4800 Bottles



Cardel Wines

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