



LEGADO D FARRO

Mencia Roble



THE WINE:

ORIGIN: D.O. Bierzo

YEAR: 2011

GRAPES/BLEND: Mencia

HARVESTING: Harvested manually.

FERMENTATION: Fermented at a controlled temperature atmosphere.

AGEING: A four-month ageing process in French and American oak barrels.

TASTING: Ruby intense red colour. Ripe fruit, fine wood, spices and aromas. Good balance on the palate, fresh and smooth tanins with a persistent ending taste.

FOOD PAIRING: Ideal for any kind of meat, blue fish, roast beef and mature cheese.

BEST SERVED AT: 13 to 16 °C

ABOUT THE WINERY:

Vinos de Arganza is a family business bought by Víctor Robla and his wife Ángeles Varela. Victor has been in the wine business all his life. Ángeles has returned to her origins, her grandmother Sara Álvarez de Toledo, born in Villafranca del Bierzo, is part of an important nobility family of the region, owner of large vineyards and wineries since the fifteenth century.



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THE D.O:

Bierzo is diverse and complex as you can see in its geography and climate.

LOCATION: Situated in the north western part of Spain in Castilla y Leon on the border with Galicia. It has 9,100 acres of vine.

PRODUCTION: A production of 150,000 hectolitres

TYPE OF SOIL: Mixture of fine elements, quartz and slate. The vineyards are planted mainly on humid, dark soil that is slightly acidic and low in carbonates.

CLIMATE: The Bierzo DO has a special microclimate, which is optimal for viticulture. The low altitude means that the grape harvest is usually about one month earlier than in Castile, with the minimum in winter of 3.5 °C and maximum in summer of 24 °C. The average annual rainfall is just over 700 mm, and the vines receive about 2,200 hours of sunshine per annum.

TECNICAL DATA:

<u>ELEMENT</u>	<u>DESCRIPCION</u>
BOTTLE	BORGOÑA ECOVA OPTIMA
CLOSURE	NEUTROCORK WITH LOGO
CASE	12 BOTTLE
PALLET	60 CASES AMERICAN