



Conde de Hervías, Rioja Alta

Conde de Hervías D.O.Ca. Rioja

Mencos Reserva 2005

Mencos is owned by the Manso de Zuñiga family whose origins date back to the visigoths. Ignacio who is the descendent from this line makes the wines under the Conde de Hervías label. In 2010 Iñigo released Mencos as a second label to compliment his flagship Conde de Hervías wine. The philosophy behind this second label is to produce classic yet modern (not oxidized) style Riojas.

Mencos Reserva comes from a beautiful parcel of over 50 year old vines on the south side of the Ebro River in Torremontalvo. This parcel is planted with a selection of genetically diverse clippings from the vineyards' original plating in 1892. This wine was fermented in stainless steel with indigenous yeasts and aged for 16 months in one to two year old American oak barrels from Conde de Hervías. Very fragrant spices mingling with violets and sandalwood. The palate is luxurious and rich with even tannins present beneath. A wine to watch evolve over an extended period.

Wine: Mencos Reserva 2005
Grapes: 100% Tempranillo
Vine age: 50+ years
Soil: Chalky clay over gravel.
Farming: Non-certified biodynamic.
Vinification: Fermented in stainless steel with indigenous yeasts and aged for 16 months in one to two year old American oak.

