

2014 Casar Mencía Do Bierzo-Casar de Burbia

THE WINERY:

Located within the limits of Carracedelo since 1998, Casar de Burbia is one of the wineries of the Bierzo Appellation that has gotten the most notice from international critics and has contributed to place this region in León on the map for the wine sector.

A family run company that owes its success to the initial gamble of the family patriarch, Nemesio Fernández Bello, who began buying old Mencía vineyards located in the best areas of the region at the end of the 80's that were practically abandoned, especially in the beautiful area of Valtuille de Arriba.

The estate is 27 hectares divided into a mosaic of 52 plots. The general management and technical department pass over to Isidro Fernández Bello, a tenacious agricultural engineer who has had the know-how to be able to transform the potential of those vineyards to unforeseen limits. Actually, due to Isidro's insight and the ever-growing influence of the French in his enological work, Casar de Burbia has become one of the latest fetish Spanish wineries.

The vineyards owned by Casar de Burbia are distributed, in turn, into three standards of quality depending on their altitude, orientation and characteristics of the terrain. The Mencía variety is the muse of Isidro Fernández's wines, even though the winemaker also grows the Godello white grape variety.



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Retail Price: \$19.95

(Price subject to change without notice)

Product # 392530

Release Date: April 28, 2018

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Varieties: 100% old-vine Mencía grapes

Vintage: 2014

Region: Bierzo, Spain

Winemaker: Isidro Fernández Bello

Alcohol: 14%

Vinification: Harvesting and crushing are both carried out by hand. Alcoholic fermentation takes place at maximum controlled temperatures of 24°-25°C in small 10.000 liter vats. Afterwards the wine is left to age for a period of 8 months in American oak, with the aim of obtaining the optimum blend of fruit and wood.

Tasting Notes: In the mouth it reveals itself as thick, tannic and delicious, with a slight acidic note, that is lively and vivacious and predicts a long shelf life. Raspberry and strawberry dominate over the American oak-induced vanilla. An intense, clean and direct wine. Primary aromas are accompanied by wood in the form of vanilla but not as the leading component.

Serving Suggestion: Combines perfectly with red meats, barbequed grilled meat, game, roasts, cured meats, foie and soups and broths.

Serving temperature is 15°-17°C. Drink over the next 10 years.

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ACCOLADES:

93/100 Decanter (March 2017)

“Dense dark fruit, with a joyous lift of red raspberries. Plump, fleshy and supple, with blueberry acidity. This scores highly for its bold, energetic character and beautifully balanced finish, culminating in a savoury sign-off. Great value. Drink 2017-2019.”

Sarah Jane Evans MW

Wine Align: 90/100

John Szabo, MS: Here's a rich but well balanced, firm and minerally red Bierzo (mencia grape) which offers a fine mix of wet slate over tart red and blackberry fruit. Tannins are modest but properly firm, and acids are likewise, even a touch sharp; I'd revisit this in a year or two for full integration. Lots of complexity and depth on offer for under \$20. Tasted April 2018

