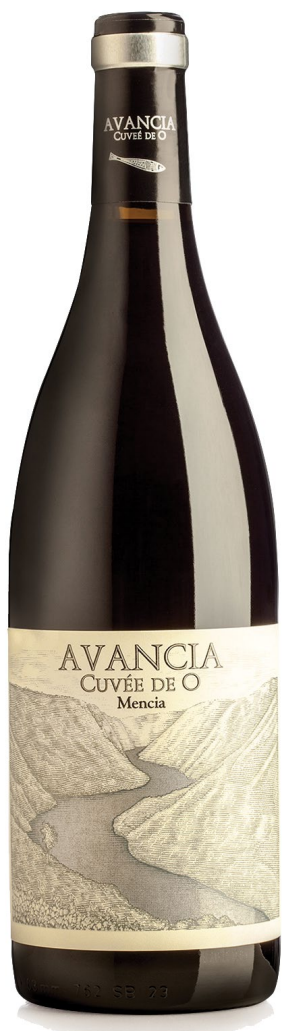
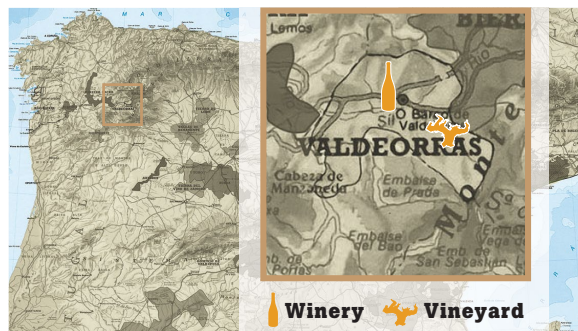


AVANCIA

CUVÉE DE O Mencia

BODEGAS AVANCIA
D.O. VALDEORRAS

JORGE ORDÓÑEZ
SELECTIONS



History

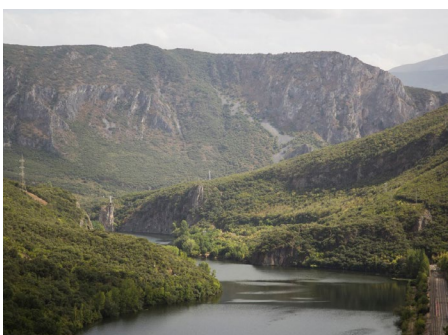
D.O. Valdeorras lies wrapped around the Sil River as it meanders through the slate mountains of the interior of Galicia, bordering D.O. Bierzo and the province of León. Valdeorras is named for the significant mining for gold that the Romans carried out there. (Val-de-Orras roughly translates to Valley-of-Gold in Latin) Nowadays, the economy is centered around slate mining, with over 80 companies extracting slate from the mountains. This slate is the main component of the vineyards' soils. Mencia has been grown in Valdeorras for millennia. This variety, Galicia's most important red grape, takes on a completely unique expression in Valdeorras, which is perhaps less famous than nearby Bierzo and Ribeira Sacra for the production of red wine. That being said, the cooler climate and slate soils in Valdeorras produce a more elegant wine than in Bierzo, and the effect of the interior continental mesoclimate produce richer wines than in Ribeira Sacra. Bodegas Avancia, located in O Barco de Valdeorras, produces under 2,000 cases of total Mencia production per year to celebrate this unique expression.

Vineyard

Cuvée de O Mencia is produced from two small vineyard sites located in the towns of Barreiros and Ferreiruscas. Planted in 1950 and 1980, respectively, these plots are both head trained, dry farmed, and cared for without the use of harmful fungicides, herbicides, or pesticides. These vineyards are in fact field blends, with extremely small quantities of other indigenous red Galician varieties making up the vineyards. Bodegas Avancia works with exclusively northeastern oriented vineyards. Valdeorras is an extremely hot region during the growing season, and the best vineyard sites are oriented to the northeast, which preserves the freshness and acidity of the grapes. As mentioned, the slate soils add an incredible minerality to the wine, and most importantly, these two vineyards are planted with the original clones of Mencia, which produce very small, dark berries. Both vineyards are planted on 30° slopes overlooking the Sil.

Winemaking

The grapes are hand harvested and sorted rigorously at the winery. The grapes macerate and ferment with indigenous yeast in small open top stainless steel tanks. Once completed, the wine is gently pressed in a vertical basket press over six hours to prevent the over-extraction of harsh phenolic compounds. The wine is transferred to neutral Burgundy barriques (225L) and demi-muids (600L) for malolactic fermentation and for six to eight months of ageing. The philosophy of this wine is to produce clean, varietally representative Mencia that allows the minerality of the slate soils and the terroir of the vineyard site to shine through by avoiding Brettanomyces and reduction.



Press

2015	90pts	Michael Schachner	Wine Enthusiast
2015	90pts	Robert Parker	Wine Advocate
2015	91pts	Josh Reynolds	Vinous