



BALOIRO 2021

Baloiro perfectly reflects the sandy clay soils from where the grapes are sourced. These soils give us structured and ripe Mencía grapes that age well. The careful choice of oak barrel and foudre respect the flavour profile of the grapes and lead to a long intense, yet elegant wine.

VARIETIES

Mencía 100%

APPELLATION

DO Bierzo

VINEYARDS

60-90 years old

Southeastern and southwestern orientation.

SOIL

Weathered granite sands and clay

ALTITUDE

500-650 metres

WINEMAKING

Hand-picked grapes undergo a cold prefermentation maceration. The alcoholic fermentation takes place in stainless steel tanks with one punch-down a day.

AGEING

18 months in French oak barrels and Austrian oak foudres

ALCOHOL

13,5% ABV

PRODUCTION

12.500 bottles
300 Magnums

CHARACTER

Intense aromas of fresh black fruits with notes of sweet spices.

On the palate, the wine offers great balance with silky tannins that provide a smooth sensation. The refreshing finish is a standout feature, indicating good acidity that gives the wine liveliness.

