

2020 Firmo Mencia

Bodegas Firmo, Bierzo, Spain



The Wine:

100% Mencia sourced from several small vineyards in the Valtuille de Arriba region of Bierzo. The vines average 55 years old and are grown without pesticides or chemicals. After initial fermentation in stainless steel and maceration for 14-20 days the wine goes through malolactic fermentations in French oak barrels. The finished juice is aged for 12 months in 25% new French and 75% 2-year-old french oak.

The Estate:

Bodegas Firmo is a small winery focused on producing limited quantities of terroir driven wines from the native varietals of the Bierzo DO. Sourcing grapes from small, local, sustainable growers, winemaker Fermin Rodriquez Uria crafts wines of unique character and authenticity. After working for many years as the winemaker at Domino de Tares, a larger winery where his father was the CEO and owner, he started Bodegas Firmo after his father passed away in 2012. His father's nickname was " Firmo" and the wines he makes pay tribute to his father.

Tasting Notes:

Color: Deep, dark cherry red.

Aromas: Intense black and red fruits, hints of rose petals and spice.

Flavors and Texture: Blackberry, balsamic, dusty cocoa and minerals. Full bodied with velvet soft tannins and fantastic length.

Food Pairing: Grilled Filet Mignon with a Peppercorn sauce.

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