



EL MISMO

Mencia



NOELIA DE PAZ

LaOsa
2018 El Mismo

Region: Bierzo
Soil: Sand, Clay
Elevation: 500-550m
Vinifera: 100% Mencia
Producer: Noelia de Paz

Vineyard 20-60 years old

vines, dry farmed vineyards, non-cert. organic. El Mismo is sourced from young vines throughout Bierzo. Predominately clay soils are used for this youthful offering, where fruit complexity is prominent over tannin.

Production

Hand Harvested. Native fermentation in stainless steel, no punch-downs, only daily pump-overs. 20-day maceration post fermentation, the wine is lightly sulfured, racked and bottled un-filtered.

Vintage

2018 was a less challenging vintage than 2017 in northwest Spain. While a long rainy, cooler than normal winter / spring led to late flowering and late bud break, the region awaited with the fate of many vineyards at the hands of Mother Nature's hail fury on April 26th and 27th. They had already been ahead of the vegetation cycle at this time and so they suffered severe damages. After the storms, they recovered during a slow and long ripening season with warm temperatures and adequate rainfall. The vintage was warmer and the wines had more alcohol and production overall than expected.

Wine

Dark raspberry. Fresh and juicier aromatics than one might expect at this price point. Incredibly quaffable. As if Gamay and Syrah had a love child. Bright red fruit on the palate, expressive, hints of dried herb, but in general this is all about dark red fruit explosion. This is the wine, a pure and honest reflection of Bierzo fruit. "El Mismo."