

EL AFÁN (The quest)

Mencía 2018

Mencía, ancestral variety of Bierzo and Ribeira Sacra denominations of origin (Spain). First Mencía's wine made in Chile, the year 2017.

Vineyards planted in trellis in 2010 and located at 750 m.a.s.l. with a marked influence of the altitude, its cold winds from the Andes mountain range, and its wide thermal oscillation.

Season characterized by a cold spring 2017 but with adequate luminosity and without significant rains, which resulted in good and homogeneous sprouting. Then the beginning of summer registered moderate temperatures that allowed to achieve a perfect flowering, fruit set and ripening. In February the temperatures were high, however, March was presented with a cooler condition and allowed to achieve a slow and complete



Gonzalo Guzmán

Vinos G²

The grapes were harvested and selected manually in the vineyard on March 5 in boxes of 12 kilos. In the winery, the bunches were selected and fermented in open wooden vats for extraction by manual punch down.

The must was fermented spontaneously for 16 days without the use of commercial yeasts or nutrients in order to preserve the natural character of the vineyard.

Finally, the wine was aged for 14 months in French oak barrels of 5 years of use. Unfiltered bottled in August 2019.

Análisis

Alcohol: 13,5 % Vol.

pH: 3,12

Total acidity: 6,4 g/l

Residual sugar: 1,1 g/l