

Ruben Moure Fernandez 2022 Ribeira Sacra Mencia

WineWise Code	SFC-FIL22
Country	Spain
Region	Ribeira Sacra
Color/Style	Red
Farming Practices	Sustainable
Varieties	100% Mencia
ABV	13
Residual Sugar	2
Acidity	5.1
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Maceration	Premaceration of 2 days in cold and another 8 days as an alcoholic fermentation
Pumpover/Punchdown	Pumpover 2 times a day
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	10
Aging Method	Stainless Steel
Aging Duration (months)	4
Filtered	Yes
Fining Agents	Pea Protein
Yeast	Cultured
Lees Contact/Stirring	Yes, 3 months
Malolactic	Yes
Added Sulfur	Yes 50 mg/L
Soil Type	Slate, Granite
Elevation (meters)	600
Vineyard Aspect	Southwest
Vine Age	30
Yields (hl/ha)	50
Picking	Hand-harvested
Annual Production	30,000 bottles

WineWise Notes:

Even more perfumed, if lighter, than the established Finca Cuarta, this beauty adds another quiver to our Mencia bow, exhibiting every possible charm that this wonderful variety is capable of in perhaps its most exalted locale.



Notes from the producer:

I passed through Ribeira Sacra a good fifteen years ago, and was captivated by the beautiful vineyards perched high above the Miño River, and the ethereal perfume of the Mencia grape in my glass. So I was thrilled to be back again in 2015. My host was Rubén Moure, who works with small plots of old vines, using cool fermentations to extract maximum fruit from both white grapes and Mencia. He inherited vineyards from his grandfather, but has only had the winery in Pantón since 2008. This is a producer with interesting collaborations in other areas and a lot of ambition. But we are impressed by their paramount concentration on quality as an orientation.

