

About the Wine

Name: CEPAS VIEJAS
Origin: D.O. BIERZO, LEON
Production: 160.000 bottles
Ratings:
 Gold medal Bachuss 2002
 Silver medal Bordeaux 2002
 Silver medal London 2002
 Best Wine from Spain - Tasting of the newspaper "El Mundo" Nov. 2003
 Gold medal Salón Internacional del Vino 2005
 Silver medal Concours Mondial de Bruxelles 2006
 Silver medal Sélection Mondiale des Vins Canada 2008
 Wine Spectator 90 points
 Tanzer 91 points
 Wine & Spirits 91 points
 Parker 90 points
 Peñín 2009 93 points

Technical Info

VITICULTURE

Soil: Hillside and river bench, clay & calcareous with elements of ferric slate.

Age of vines: 60 years old

Pruning: Gobelet (Bush-pruning)

Harvest: After green pruning and leaf removal, handpicked in small crates (15 kg.) and manual selection on the sorting table.

Varietal blend: Mencía 100%

Alcoholic Fermentation:

Duration: 15 days

Temperature: 30° C

Malolactic Fermentation: 100% in American oak

Ageing Process in barrel:

Capacity: 225 liters

Age of barrel: New and till 2nd fill

Type of oak: French (Allier & Nevers) and American (Missouri & Virginia)

Toasting level: Light, medium & high

Ageing time: 9 months

Analysis:

Alcoholic content: 13,5°

Total acidity: 4,8 g/l

Residual Sugar: 1,6 gr/l

Ph: 3,6

Clarification method: Natural albumen

Filtration: Unfiltered

Tasting Notes

A characteristic Mencía with all the subtlety and elegance this can entail. Attractive cherry red colour with violet tones on the rim. Powerful nose of intense fruity aromas of raspberries and cherries, as well as flowery hints of violets in perfect combination with oak spices and fragrances of liquorice, chocolate, toffee and vanilla. Smooth, full bodied and elegant on the palate with retronasal lingering flavours of toasted oak with a long and smooth finish. We recommend serving at 18° C in a fine large round glass.

"Toasty oak notes mingle with wild berry in this alluring red. The tannins are firm, but well integrated, the acidity is lively. Drink now through 2006. Wine Spectator Rating 89":



Winemaking Process

"The name "Cepas Viejas" means old vines and the ones we selected for this wine are over 60 years old, grown on terraces and slopes with gravel and slate soils. Vineyards with low yields, which do not exceed 4'000 kg per hectare (1'600 per acre) that produce grapes with a thicker and tougher skin with lower water content in the pulp. Usually harvest begins on September 15th, when the grapes are at the right stage of ripeness, and then they are transported to the winery immediately after being picked in small lots of 15 kg in order to avoid any kind of deterioration. The grapes are carefully sorted out manually in order to select only the healthiest, cleanest and best-looking ones. Then destemmed and lightly pressed before a three-week maceration with daily pumping-over in order to extract all the possible natural flavours and aromas. When the alcoholic fermentation is over, the malolactic fermentation (in contact with the lees) takes place in American oak barrels (Missouri & Virginia).

The ageing process usually begins in January, which is carried out 60% in French oak (Nevers & Allier) and 40% in American oak (Missouri) during 9 months.

Packaging

Front label:

Format: 95 mm x 60 mm / 94 mm x 85 mm USA

Paper: Supermatt with water-proof resistant inks & dry stamping. Recyclable paper

Back label:

Format: 59 mm x 65 mm / 75 mm x 73 mm USA

Paper: Supermatt with water-proof resistant inks
Recyclable paper. Braille code.

EAN/UPC Code- 750 ml bot.:

Ean 13: 8437002369040

UPC : 737686200041

EAN/UPC Code- 500 ml bot.:

Ean 13: 8437002369194

EAN/UPC Code- 1500 ml bot.:

Ean 13: 8437002369033

Cork:

Material: Natural cork

Length: 49 mm

Bottle:

Format: Burgundy reserve

Capacity: 500, 750 & 1500 ml

Color: Antique

Transport case 6 bot. 75 cl:

Size: 320 x 255 x 190 mm

Type of cardboard: Recyclable cardboard

Gcode EAN 14 EU: 18437002369047

Transport case 12 bot. 75 cl:

Size: 355 x 320 x 285 mm

Type of cardboard: Recyclable cardboard

Gcode EAN 14 EU: 28437002369044

Transport case 6 bot. 75 cl:

Size: 340 x 285 x 205 mm

Type of cardboard: Wood

Gcode EAN 14 EU: 58437002369045

Transport case 12 bot. 50 cl:

Size: 355 x 270 x 275 mm

Type of cardboard: Recyclable cardboard

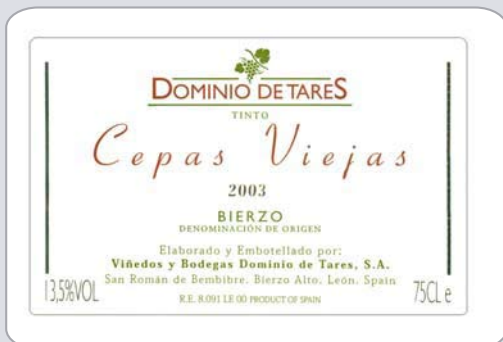
Gcode EAN 14 EU: 28437002369099

Transport case 6 bot. 150 cl. magnum:

Size: 355 x 320 x 285 mm

Type of cardboard: Recyclable cardboard

Gcode EAN 14 EU: 48437002369031



Este vino ha sido elaborado con el fruto de viñedo de Mencía de más de 60 años. Fue criado durante 9 meses en barricas de roble de los bosques de Allier, Nevers y Missouri. Después del ensamblaje final de las maderas se embotelló en diciembre de 2001.

Debido a los procesos de decantación rigurosamente naturales, este vino puede presentar precipitados.

Servir a temperatura de 18°

SERIE LIMITADA DE 61.000 BOTELLAS.



N° 44137



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