



## ABAD TESÍN DE LA CAMPANA MENCÍA

£31.00

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A superb winery from the region of Bierzo in Northwest Spain. The region enjoys a unique microclimate, resulting from the combination of both Atlantic and Mediterranean continental climate, while the steep slate-soiled hillsides are perfect for the production of high-quality grapes.

Bodega del Abad was founded in 2000 with a hi-tech winery, and now has 35 hectares of vines split between the red Mencia grape and the white Godello. The majority of the vineyards are at high altitude

and some are over 100 years old. Both red and white wines range from light, fresh unoaked styles to powerful complex barrel aged wines. The value for money across the board is outstanding.

This is a single-vineyard wine from very old vines, around 100 years old, planted on a north-facing slope at 550 metres above sea level, in the Valtuille de Abajo district. The well-drained soils are mineral rich sandy loam.

A whole bunch fermentation with natural yeast occurs in French oak vat. The wine is aged in 500 litre barrels for 12 months followed by further refinement in concrete on its lees. It concludes its evolution with 12 month bottle ageing.

**Vintage:** 2013

**Grape Varieties:** 100% Mencia.

**Farming Practices:** Contains Sulfites - Vegan.

**Tasting Notes:** A wonderful red with perfumed aromas of blackberry and mulberry touched with hints of cracked black pepper and exotic spices. Lovely refined long tannins roll out on the complex, beautifully balanced finish.

**Food Match:** Ideal with red meat.

**Awards:** 93 WINE ADVOCATE  
93 JAMES SUCKLING

**Sugar Level:** 4g/l

**Closure:** Natural Cork

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