

Abad dom Bueno Mencia 2014



Wine Ratings -- This Vintage:

90 Points – Wine & Spirits
89 Points - Vinous

Wine Ratings -- Earlier Vintages:

2013: 88 Points – Vinous
88 Points – I – Wine Review
87 Points – Wine Enthusiast
2012: 90 Points – Vinous
89 Points – Wine Enthusiast
2011: 90 Points – Wine Enthusiast
89 Points – International Wine Cellar
88 Points – Wine Advocate
2009: 91 Points – Wine Enthusiast
2008: 92 Points – Wine & Spirits
91 Points – Wine Enthusiast
89 Points – Wine Spectator
2007: 90 Points – Wine & Spirits
89 Points – Wine Enthusiast
2006: 90 Points – Wine Enthusiast
89 Points – Wine Advocate
2005: 88 Points – Wine Advocate

Region:

Bierzo is located in northwest Spain near the northeast corner of Portugal between rainy Galicia to the west and arid Castilla to the east. Bierzo is a rugged mountainous region with a climate that is influenced by a combination Atlantic and Mediterranean. The local legend is that Mencia, the indigenous varietal for red wine from Bierzo, was Cabernet Franc about 700 years ago.

Bodegas del Abad -- Bodegas del Abad (translated 'The Abbot's Cellar') is a state-of-the-art, extremely clean, controlled environment bodega with the latest technological innovations. All vineyards are estate owned. Cold maceration and fermentation are done in truncated cone shape tanks that have been custom made for the bodega. All of their wines contain only naturally occurring sulfites. No additional preservatives are added to their wines.

History -- The Camino de Santiago or St. James Pathway, the trail across northern Spain that the Christian pilgrims have taken for centuries, passes adjacent to the bodega. There are two churches along the route that are used as clinics to provide medical assistance to the persons taking the pilgrimage; one near the beginning of the route at the eastern end and the other near the end of the route at the western end. This second church is in the same village as the bodega, is about the size of a two car garage, and has only one window. The round insignia at the top of the wine label is a replica of the window in the church.

Tasting Notes: Bright ruby color. Ripe dark berry, red currant, licorice, and allspice aromas with nice minerality. Round palate with bitter cherry, singed plum, and slight dark chocolate flavors. Long, soft finish that grows longer with some decanting.

Imported since: 2005

Appellation: Bierzo

Composition: Mencia

Soil: mixture with a high concentration of clay, slate, and stones

Elevation: 1600 – 2100 feet

Vineyard practice: dry farming, organic and biodynamic farming (without certification)

Vine Age: 60 to 80 years

Yield: 2.58 tons per acre

Harvest Dates: last week September by hand with a selection table

Fermentation: 5 days cold maceration, 25 days fermentation with wild (also referred to as indigenous or natural) yeast

Aging: 10 months in new to 2 years old 60% French and 40% American oak casks and minimum 8 months in the bottle

pH: 3.64

Residual Sugar: 1.4 grams per liter

Alcohol: 13.5 %

UPC: 7 50428 20837 2