

CLASSICAL WINES



Casal Novo Mencía 2007

Adega O Casal

Rubiá — D.O. Valdeorras

THE WINERY

Founded in 2000 by five partners sharing the ideal of capturing the true varietal and optimum expression of the indigenous Godello and Mencía grapes. Starting with inherited family plots at high elevation near the village of Rubiá, vineyard area has gradually expended to the current six hectares (15 acres). Yields are kept low to assure concentration and mineral character.

THE WINE

Unoaked. Deep purple color, aromas of ripe red fruit and minerals. Inherent complexity. Not in the slightest a light wine, perhaps just the opposite—the flavors are endless.

IN THE PRESS

Casal Novo Mencía 2007 “The unoaked 2007 Casal Novo Mencia is purple-colored with an expressive perfume of cherry, black raspberry, and earth notes. This leads to a medium-bodied, smooth-textured wine with plenty of spicy red fruit flavors, excellent depth and concentration, and a finish with no hard edges. Drink this pleasure-bent wine over the next four years.—**91 points**”

—Jay Miller, *Wine Advocate*, February 2009

DETAILS OF WINEMAKING & VITICULTURE

Grapes: Mencía

Vineyards: 3 hectares—70% are 7 years old, the rest are more than 25 years old. Almost all are trellised with “doble cordon” pruning. No herbicides or systemic herbicides.

Winemaking: Destemmed, fermentation at 2 days, devatted at 10 days after start of fermentation. Young wine without wood.

Winemaker: Jose Luis Murcia Sotos

Alcohol: 12.5%



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