



CASAR DE BURBIA
SUSTAINABLE WINEMAKING

CASAR DE BURBIA MENCÍA

- GUÍA PEÑÍN (ESP):** 93 PTS · VINTAGE 2015-2016
91 PTS · VINTAGE 2017
90 PTS · VINTAGE 2018-2019-2020
- JAMES SUCKLING (USA):** 93 PTS · VINTAGE 2013-
2014-2015
91 PTS · VINTAGE 2018-2019-2020
- ROBERT PARKER (USA):** 90 PTS · VINTAGE 2015 - 2019
- DECANTER (UK):** 93 PTS · VINTAGE 2014

OUR WINES

- CASAR DE BURBIA - Godello
- CASAR DE BURBIA - Godello Barrica
- CASAR DE BURBIA - Mencía
- HOMBROS - Mencía
- TEBAIDA - Mencía
- TEBAIDA NEMESIO - Mencía
- TEBAIDA Nº5 - Mencía
- EL CASTAÑAL - Mencía



DESCRIPTION CASAR DE BURBIA MENCÍA

This is the village in Casar de Burbia, from our vineyards in Valtuille de Arriba. We have been making this wine since we started out and it represents the spirit of the winery and our family. It best represents us to our consumers. It tries to bring the essence of the Bierzo and more specifically of our Valtuille de Arriba landscapes to their tables through an accessible and direct wine.

At Casar de Burbia we incorporate the new viticulture and oenology techniques every year that achieve the best results at its research stage, so it is a wine in constant growth.

It is 100% Mencía from the lowest clay plots of our vineyards, with an average age of 40 years, harvested by hand following our winemaking tradition, long fermentation for two months in wooden vats

DATA SHEET

Origin of the grapes: lower parts of the Sapita, San Salvador, Olarte, Valdepiñeiro, El Castañal and Valdaiga vineyard estates in Valtuille de Arriba, El Bierzo.

Region: D.O. Bierzo.

Soil type: clayey soils and fresh from their accumulation at the bottom of the slope.

Viticulture: soils rich in organic matter, goblet vineyards, an average of 60 years old, harvested by hand

Variety: 100% mencía.

Elaboration: maintaining the house style, the wine is vinified in small 5.000 liter tanks, where the different plots of our vineyard are fermented separately, to then define the blend that will make up the new Casar de Burbia vintage. The wine is aged for two months on its own lees and then placed in second and third year french oak barrels for a period of time that depends on the type of vintage, which is usually around 10-12 months.

TASTING NOTES

Brimming with cherry, blueberry, and floral aromas, this is a vibrant, spicy Mencía with polished tannins and acidity and a long, bright mineral finish. Drink or store.