



Licis 2014, DO Ribeira Sacra *Franck Massard*

Licis is the name of a single plot located in Amandi (Lugo) where the grape variety Mencía grows on low fertile schist soils. A parcel with steep slopes and a great sun exposure is the origin of this elegant wine.

Origin

DO Ribeira Sacra

Grape variety

100% Mencía, an autochthonous grape variety
Age of the vines: 20 - 30 years old

Technical data

Alcohol content: 13%
Acidity: 5.2 g/L
PH: 3.66

Vinification

The grapes are whole-destemmed and crushed. The must ferments between 24 °C - 29°C temperature for 10 days with gentle pumping-over, followed by the maceration of 10 days. The pressed wine is discarded.

Ageing

The ageing takes place both in stainless steel and in French oak barrels for a period of 12 months. 20% of the wine ages in French oak barrels (10% in new oak and 10% in 500 liter barrels of used oak). The rest (80%) remains in stainless steel tanks to preserve the crisp fruit of the Mencía.

Tasting notes

Licis 2014 shows finesse, freshness and appealing floral and fruity aromas like violets, lavender, raspberries and blackberries. Well-balanced, with velvety tannins and a delicate complexity that provides to the wine a great ageing potential.

Vintage 2014 reengages with a classical elegant style from Ribeira Sacra.

