

# LA LÍNEA

## Adelaide Hills Mencia ✦ 2016



### Mencia?

Mencia is a Spanish red grape found primarily in the northwestern part of the country, in the regions of Bierzo, Ribeira Sacra and Valdeorras.

Spanish Mencia has traditionally been made into light, relatively fragrant red for early consumption. In recent years, more concentrated and complex wines have resulted from some winemakers' new interpretation of the variety.

### Our site

Our Mencia is the only block in the Hills, as far as we know. It's on one of the most scenic sections of the beautiful Revenir vineyard at Lenswood: gravelly clay loam running across the top of a hill at ~500 m above sea level, with great views (and exposure to 'weather'...) to the south-west. The soil is quite shallow, which ensures moderate vigour vines. Mencia likes it here: it grows with attractive bright green foliage and has the capacity to develop large bunches of evenly-coloured, medium-large round berries.

Our first crop was several hundred kilos in 2015; in 2016 we thinned the crop carefully and dropped quite a lot onto the ground (ouch!) but still picked enough to be able to really get an idea of the potential of the variety in our conditions.

### Our first red...

We think it's a mistake to take a 'new' variety, in a new site, and try to push it too far, winemaking-wise. It's better to play a gentle hand, which means not getting it too ripe, working it too hard in the fermenter, or going crazy with new oak. The French love to talk about 'respecting the fruit' (a much over-used term, frankly!) - but it's what we tried to do here.

So after hand picking on 24<sup>th</sup> March, we destemmed to an open fermenter, let it ferment without added yeast, hand plunged intermittently, pressed after a week on skins, racked to old French oak barrels, racked it to tank and blended soon after natural 'malo'... then bottled it.

Bright crimson in colour, it's riotously perfumed: maraschino cherry, cranberry, rhubarb and red currants. It is medium bodied, young (obviously...!) and fresh, with those same fruits backed by soft tannins that offer an extra kick of length. When to drink? In about 1-2 hours. We've no real clue as to cellaring potential - if you go down that path, let us know in a year or so, please...

- Recommended retail:
- Wine details:

**\$29.00**

**12.9% v/v; pH 3.41; TA 5.8 g/L**

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