

LA LÍNEA

Mencia ♦ 2021 ♦ Adelaide Hills



Mencia? ¿Qué?

Mencia is a red grape with its home in north-western Spain, in the regions of Bierzo, Ribeira Sacra and Valdeorras. It has traditionally been made into light, relatively fragrant red for early consumption, but in recent years, more concentrated and complex wines have resulted from some enlightened winemakers' new interpretation of the variety.

Our site – and what we have learnt

We were the first to explore Mencia in the Hills. Being the first has obvious risks – would it grow well? Would it bear a decent crop? And importantly: would it ripen? After all, the vineyard sits at an altitude of over 450 m, and Lenswood is NOT hot! It was no accident therefore that we chose a block with lean, shallow clay loam over sandstone, which means that the vines stay relatively small.

Despite all that, yes, it grows well; and yes, it wants to bear a generous crop. As a result, every year except one – when the wind did it for us – we have thinned at least once, and frequently twice, to reduce the crop and ensure adequate ripening.

First vintage 2016... here we are in '21...

Vintage 2021 was noted for FABULOUS ripening conditions: a dry, warm autumn ensured that the healthy crops seen across all varieties developed great flavour and colour. Our Mencia was no exception.

Since 2016 the wine has won many accolades and medals, and therefore we don't see a good reason to deviate from our original direction: a wine true to the variety and site... which means don't let it get too ripe, and keep it away from new oak. Bottle it relatively young as a fresh, bright, crunchy style, then watch it 'come together' and develop complexity with time in bottle.

Many people observe the aromas of pepper (white and black!); we see red cherries and plums. Fleshy but with a fresh tannin/acid backbone which is quite unique, it has youthful appeal but with cellaring gains greater depth and complexity.

The '21 La Linea Mencia adds another chapter to our story. And is downright delicious.

📦 Recommended retail:

\$32.00

📦 Wine details:

13.0% v/v; pH 3.60; TA 6.0 g/L

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