

## Carros y Bueyes Mencía Spain 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2020  
**GEOGRAPHY** Europe  
**COUNTRY** Spain  
**LARGER REGION** Galicia

### Rationale

Once thought to be related to Cabernet Franc, Mencía is a red wine grape native to northwest Spain and synonymous with the red wines of Galicia including those of Bierzo and Ribeira Sacra. Over the past decades, it has enjoyed something of a revival following years of producing light and astringent wines. Improved, low-yielding viticulture and a greater focus on available hillside sites has seen the variety gain international attention.

Its role as a simple, regional grape variety, grown in volume and used to make basic regional table wines, was challenged following the attention of famous Spanish producer Alvaro Palacios and his seminal 'Petalos' in 1999. Today, the old vines and the local dramatic, high-altitude terroir have proved beneficial for the quality of the wines. This quality was further enhanced by improved viticultural methods and extra vigilance in the winery. The wines tend to exhibit earthy, vegetal characters with berry nuances, and stony minerality. Typically, they are bright complexion with a vivid maroon color, fresh acidity and balanced tannins. The fruit flavors can range from red to black fruits, often with a herbal dimension of mint or thyme.

The established Bodega Lagar de Pintos produces Carros y Bueyes Mencía from the Galician region of Monterrei. It's a wine that is based on their best Mencía which here shows classically: with aromas and flavors of strawberry/raspberry, fresh and dried green herbs, mineral, and florals including jasmine and lavender. Brilliant when served slightly chilled, it is tasty and easy to enjoy.

### Sight

**BRIGHTNESS** Day Bright  
**CLARITY** Clear  
**COLOR DEPTH** Medium  
**COLOR** Ruby  
**RIM VARIATION** Ruby  
*Stained Tears: Low*

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** Med+  
**ALCOHOL** Medium  
**TANNIN** Medium  
**TEXTURE** Round / Smooth  
**FINISH** Med+  
**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Red Currant • Cherry / Red Tomato • Red Raspberry • Strawberry *Condition: Fresh, Ripe*  
**BLACK FRUIT** Black Raspberry • Black Currant / Cassis *Condition: Fresh*  
**FLORAL** Lavender • Hibiscus *Condition: Fresh*  
**GREEN VEGETABLE** Dark Leafy Greens  
**OTHER VEGETABLE** Mushrooms (Brown) • Peppers (Red/Yellow) • Fennel / Anise • Olive (Black) • Rhubarb  
**HERBAL** Tea Leaf / Bergamot • Basil • Tobacco Leaf • Laurel / Bay Leaf  
**OTHER SPICES** White Pepper • Licorice (Red) • Chinese Five Spice  
**ORGANIC EARTH** Turned Dirt / Potting Soil  
**INORGANIC EARTH** Mineral / Rock  
**OAK AGING** No