

Liquid Geography Mencía Rosé



To express our gratitude to the many who have helped us over the years, Olé & Obrigado donates 50% of Liquid Geography Mencía Rosé's profits in equal parts to: Memorial Sloan Kettering Cancer Center to support cancer care, research, and education, and Wine on Wheels to help those with disabilities experience life to the fullest.

Liquid Geography is a dry rosé made with Mencía grapes from 53 year old vines in the region of Bierzo in northwest Spain, a region with a wine history that dates back to the Roman times. Mencía is a red grape that is indigenous to the area. This rosé sees no oak and is fermented in stainless steel vats. Liquid Geography is produced from vineyards owned by the Guerra winery, which farms 1/3 of all vineyards in the Bierzo region. Out of the 3,000ha (7,413 acres) of vineyard land in Bierzo, Guerra takes care of 1,000ha (2,471 acres), however, they only make wine with the best 10% of grapes. This rigorous selection process allows Liquid Geography to show consistent extraordinary quality.

WHAT MAKES THIS WINE UNIQUE?: 50% of its profits are donated to two great causes. Liquid Geography is the rare rosé made with 100% Mencía, from 50+ year old vines tended in river stones and clay soils.

RATING HISTORY: 2019 2.5/3 Stars (Exceptional/Excellent) Washington Post

GRAPE: 100% Mencía. Vines planted since 1963. Tended in river stone and clay soil at 525 m (1,722 ft) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: This dry, floral rosé exhibits strawberry flavors and pairs well with pizza, white meats, salmon and grilled vegetables.

VINIFICATION AND AGING: The free-run juice is drained at low temperature without previous maceration and under an inert atmosphere. Alcoholic fermentation in stainless steel tanks for 12 days at 12C. 100% unoaked. Some of the carbonation is kept in the wine during fermentation to exhibit some fizz at the time of drinking.

LOCATION, SOIL, CLIMATE: Produced from vines planted in 1963 located in Bierzo. The vineyards are located both in the lower valley (clay) and in the mountains where slate is the most common soil type. The average elevation of the vineyards is 525 m (1,722 ft) elevation. Temperature from April to October average 16.3C (61.3F) with annual rainfall of 626mm (24.6").

TASTING NOTES Pale pink. Aromas and flavors of strawberries, red-currant and white pepper show very good clarity and energy. Concentrated yet lithe rosado, with a nervy acid structure providing shape and lift. Finishes taut and minerally, with an echo of red berries.

ALCOHOL CONTENT: 12.5%

UPC CODE: 8437008409115

