



D.O. Monterrei

Medusa Mencía

MEDUSA Mencía reflects the evolution and diversity of the Monterrei Designation of Origin. Famous for its white wines, it is now also beginning to stand out for its reds. The Mencía grape in this region benefits from a continental climate with Atlantic influence. In addition, there is a notable contrast in temperature between day and night, cold winters and warm summers, giving the grape great quality and complexity. The soils are mainly granitic and slate, and the harvests tend to be late. These conditions define its final expression: a fresh wine with high aromatic intensity, soft tannins and balanced acidity.

Region

The Godello grape and the Monterrei D.O. reflect the fantastic and growing quality of white wines in Spain.

It is located in the province of Orense, in the south of Galicia, and is Galicia, and is characterised by a continental microclimate with Atlantic exposure, with slate, granite and clay soils.

The location of the vineyards on the slopes of the Valle de Monterrei allows the grapes to ripen perfectly without losing their acidity. The Godello grape is renowned for its great quality and aromatic potential, offering more body and structure and a more structured and mineral profile than its sister Albariño.

VARIETY
Mencía.

STYLE
Still Wine.

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
14 – 16 °C.

Tasting Notes

Red colour, clean and medium depth. On the nose, fresh red fruits predominate, with floral notes and a subtle minerality. On the palate, it is smooth, fresh and with balanced acidity, finishing with a lingering hint of red fruits.

Food Pairing

It pairs well with white meats, mushrooms, and mild cheeses.

Technical Information

Fermentation takes place in stainless steel tanks at controlled temperatures, safeguarding the grape's natural aromas and vibrant characteristics.