

Casar de Burbia Hombros



Casar de Burbia



Bierzo DO

RATINGS HISTORY

92 James Suckling
vntg 2019, 2018, 2017

91 Robert Parker (WA)
vntg 2019



GRAPE VARIETY

100% Mencia.

ALCOHOL %

0,00%

TERROIR

Age: 80-105 years old.

Soil: Clay.

Altitude (m): 450.

Sustainable farming with organic practices

Hand harvested.

VINIFICATION

Alcoholic fermentation takes place at controlled temperatures of 25°C in small 10.000 liters vats. Ageing and malolactic fermentation takes place in French oak barrels for a minimum of 12 months.

AGING

Aged 12 months in French oak barrels.

PAIRING

Beef burgers with blue cheese, barbecued beef with dry marinade, braised lamb shoulder with red-wine sauce and beets, Mexican-style chicken, rib-eye steak with parmesan and salad, tortillas with steak and grilled vegetable and soups.

LOGISTICS

6 pack | 25 cm x 30,6 cm x 17 cm | 8,5 Kg

VMF | 120 cs 6 | 1050 Kg | 127 cm

TASTING NOTES

This wine boasts a vivacious, quite extraordinary colour; the combination of violet highlights and brilliant hue indicate that 'Hombros' has the right level of acidity needed to age with elegance. The nose displays very fine ageing notes of vanilla, coconut, chocolate, and pipe tobacco, accompanied by plenty of fruit compote, all reaching a perfect balance. Very full in the mouth, succulent, no rough edges, and elegant tannins.