

# MINISTRY OF CLOUDS

—  
2019 MENCÍA

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McLAREN VALE

With warm dry summers, and cool wet winters, the Mediterranean climate of McLaren Vale is a very happy home for the Iberian varieties native to Spain and Portugal. Mencía (“Men-thee-ah”) hails from in and around Galicia in North West Spain, in particular Bierzo, Valdeorras, and Ribera Sacra where low yielding schisty hillsides are producing deeply coloured, medium bodied, but deliciously aromatic wines..

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## Creation

Planted into the ancient rocks of our vineyard - The Chase - high on the northern boundary of McLaren Vale - Mencía revels in our thin and mean soils limiting yield and ripening early to retain bright acids. Cropped thinned to reduce yield further, hand picked to retain delicacy, we lightly de-stemmed to whole berries, and cold soaked for 3 days to capture aromatics. Fermented wild in a traditional open vat, with very gentle plunging twice daily, it was basket pressed after 12 days on skins to two old French oak puncheons for 7 months maturation.

## Composition

Deeply coloured, this wine has the punchy floral aromatics of Mencía showing sour cherry, pomegranate, and black liquorice lift. On the palate, the layered succulent fruit characters that Mencía is known for come to the fore, sowing intense blackcurrant and raspberry, built upon a bedrock of mineral laced tannin.

## Consumption

Medium bodied, but intense, this wine has the moreish-ness that we look for in restaurant wines, serve it cool, splash it in a decanter to allow it to relax, and serve with rustic, paprika and garlic marinated meat on the chargrill, and a perky leaf salad from Ngeringa's bio-dynamic garden.

**VARIETIES: 100% MENCÍA**  
**ALCOHOL: 14.5%**  
**BOTTLED: SEPTEMBER 2019**