

# Ver Sacrum Doña Mencia 2018

This wine is 100% hand harvested Mencia from a single .4 Hectare plot within the estate vineyard in the Los Chacayes IG inside the Uco Valley. The 2017 is a bit darker and richer than the 2016 with notes of blueberry, plum, caramel, and tamarind on the nose. The palate explodes rich blackberry pie and hints of orange peel that finished with soft round tannins. Only 125 cases produced.



Vintage: 2018  
Varietal: 100% Mencia  
Case Production 12 pack: 125  
Alcohol Content: 13.7  
Region / Location: IG Los Chacayes  
Vineyard: Ver Sacrum,  
Planted: 2011  
Altitude: 3,800  
Farming Practices: Sustainable  
Soil Type: Alluvial  
Trellis System: Bush Vines  
Yield: 2.2 tons/acre  
Stem Inclusion: 100% at maceration then racked before fermentation  
Yeast: Native  
Winemaker: Ver Sacrum  
Élevage: 24 months in used 225L French Oak barrels  
Lees Contact:  
Filtration Method: Unfiltered  
Maceration / Fermentation: Macerated for 6 days in 400L open top plastic bins and then fermented in 225 used French oak barrels  
UPC Code: 810451030453



Eduardo Soler and two friends started Ver Sacrum in 2012 with the concept of growing and vinifying Rhone Varietals. Their winemaking ethos focuses on fresh, low alcohol, lighter skin contact, native yeast, honest, and easy drinking wines. All grapes are hand harvested and most are foot crushed as they believe in minimum intervention in the vineyards and winery with no corrections, filtration, or pump overs. They currently make wine from two different vineyards in Barrancas, Maipu and Los Chacayes, Uco valley where they have planted Grenache, Monastrell, Carignan, Roussane, Marsanne, Mencia, Syrah, Teroldego, and Nebbiolo. Eduardo is an avid mountaineer who has climbed multiple famous peaks and worked ski patrol in Aspen and Mendoza for many years. He currently manages a small ski resort 2 hours outside of Mendoza. Eduardo came into wine after returning to Mendoza and befriended some of the more adventurous growers who desired to explore the potential of alternative varietals. "When the old sent their young to found new villages, bringing grape vines to start new vineyards, they gave off by a ceremony called the sacred spring or Ver Sacrum. Since then, the Ver Sacrum

