



13,40% ALC
750 ML

SANTERRA

MENCIA

“The sacred taste of Galicia”



PRODUCER: Murviedro.



AROMA: Santerra Mencía reveals an elegant and profound aromatic intensity, where fresh red fruits intertwine with delicate spicy notes and balsamic nuances that evoke the purity of the Galician landscape. As the wine opens up in the glass, a subtle and authentic mineral background emerges, reflecting the schist and slate soils of the Val do Bibei.



TASTE: On the palate, Santerra unfolds a vibrant and balanced personality. Its silky texture, precise structure, and natural freshness accompany a journey full of harmony and character. Minerality emerges elegantly, leaving a persistent finish that connects with the Atlantic essence and the silent strength of the Galician mountains.



PAIRING RECOMMENDATIONS: Ideal with grilled white and red meats, Iberian cured meats, mountain rice dishes, and aged cheeses. Its fresh and mineral profile also harmonizes with mushroom dishes, spiced dishes, and traditional Galician recipes. Perfect with roast lamb, grilled octopus, or fusion cuisine with smoky notes.



SERVING TEMPERATURE: 14 - 16°C



Immerse yourself in the world of Santerra



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ADDITIONAL INFORMATION



PRODUCTION PROCESS: Santerra Mencía originates in the highlands of Val do Bibei, within the Valdeorras D.O., where the schist and slate soils impart minerality and depth to the wine. The grapes are harvested by hand in 18 kg crates, preserving their quality and freshness. Traditional fermentation takes place in stainless steel tanks at a controlled temperature between 22 and 26 °C, followed by malolactic fermentation and natural aging during the cold Galician winter. This precise and respectful process allows the Mencía variety's character to be authentically expressed.



WINEMAKING CHARACTERISTICS: Santerra Mencía 2025 presents a bright, medium-intensity cherry-red color with a violet rim. On the nose, aromas of fresh red fruits stand out, accompanied by delicate spicy and balsamic notes, and an elegant mineral background characteristic of Valdeorras wines. On the palate, it is flavorful, balanced, and well-structured, with a silky texture and a persistent finish where the mineral sensations typical of the slate soils from which it originates reappear.



HISTORY: Since 1927, Bodegas Murviedro has combined tradition and innovation to lead the wine market. Distinguished by its commitment to quality, it has revolutionized the sector with wines that offer a unique experience. Murviedro creates wines that tell stories full of flavor and passion, connecting with even the most discerning palates.



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LOGISTICS SHEET

<u>CARACTERISTICAS</u> <u>CHARACTERISTICS</u>	<u>BOTELLA</u> <u>BOTTLE</u> 	<u>CAJA</u> <u>BOX</u> 	<u>PALET</u> <u>PALLET</u> 
Modelo / Model	BD CLARA 75	B1-28	Europallet
Largo / Long	-	165 mm	120 cm
Ancho / Width	80,3 mm	246 mm	80 cm
Alto / High	296 mm	303 mm	168,5 cm
Volumen / Volume	750 ml	4,5 l	472,5 l
Peso / Weight	395 kg	7,35 kg	844,2 kg
Cajas x nivel / Boxes x level	-	-	21
Cajas totales / Total boxes	-	-	105
Planta por pallet / Plant per pallet	-	-	5
Botellas / Bottles	-	6	630
Cubicaje / Cubic capacity	-	12,298 l	1,617 m³

CODIGO NC-TARIC: 2204217920

Because evolving is our way of remaining true to who we are, without ever giving up our tradition.

Santerra says it all. Let yourself be enveloped by its essence and resolve your concerns with our [virtual assistant](#), always by your side.

Discover the Santerra range

