

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower *Gregory Perez*

Appellation *Bierzo*

Climate *Atlantic, Continental*

Varieties *85% Mencía,
15% Garnacha Tintorera*

Soil *Sandy Loam, Clay*

Elevation *550-850 meters*

Vine Age *30-80 years*

Pruning *En Vaso & Espaldera*

Farming *Lutte Raisonnée*

Production *8,000 bottles*

Gregory Perez

Mengoba Tinto



Gregory Perez is one of the most talented winegrowers working in Bierzo today. A native of Bordeaux, Gregory came to Bierzo in the early 2000's and worked extensively in the region before starting his own project in 2007 called **Bodegas Mengoba**, where he farms 5 hectares. His goal is to express the Bierzo terroir as vividly as possible by working only with native grapes and utilizing natural winemaking methods, such as fermenting all wines with wild yeasts and working with very little sulfur during the winemaking process. The results are wines that show an uncommon sense of purity and elegance not often associated with his region. Brezo is a second label that he created for his work as a negociant.

The **Bierzo D.O.** is made up of several different terroirs spread out over several villages. There are vineyards on the lower-lying rolling hills of mostly clay, at around 500 meters elevation, and higher elevation vineyards in the north and western sides of the region that can be up to 800 meters in elevation and have more diverse soil types, such as slate, schiste, quartz, sand, and limestone. Bierzo is a transition region, moving from the cool Atlantic influence from the north and west, to the continental influence of Spain's central *meseta* to the east. The region is sheltered well from cold weather, with warmer, drier weather during the summer months, ideal for ripening grapes.

The fruit for Mengoba Tinto comes from a combination of 80-year-old **Mencía** and **Garnacha Tintorera** vines from Espanillo grown at 700-850 meters elevation, and 30-year-old vines grown at 550 meters in Valtuille. Depending on the vintage, it is fermented with a small percentage of whole grape clusters in foudre, and raised in foudre for 8-10 months. It is an electric vino tinto with a mix of blue, black and red fruits, pepper spice, purple flowers, and a lovely freshness. A beautiful wine to pair with herb-roasted pork or lamb.