

Bodegas Peique

Peique Tinto Mencía (Bierzo)

The Producer

Peique Wine Cellars are made up of a small group of family associates (Peique family), who are dedicated to cultivating, producing and ageing quality red wines. They have always lived in the area surrounding the cellar; and have produced wine for three generations. The cellar bears the same name as the family and carries on its reputation.

The microclimate, which is entirely suited to the crops of the area, is mild, gentle and extremely temperate. The soil is made up of a mixture of fine material, quartzite, slate. The fertile plains of the valleys receive continuous contributions from the slopes.

General Information

Type of wine: red
Alcohol Content: 13.5 %
Grape Variety: 100% Mencía
Origin: Spain– DO Bierzo
Vineyard size: 40 ha
Average yield: 1.5-2 kg per vine

Vinification: In cold storage for 3 to 7 days. Alcoholic fermentation takes 6 to 10 days at <24 °C. Maceration occurs for 5 days. Malolactic fermentation is performed for 5 to 9 days at 19 °C. Nursing in stainless steel on the lees takes 2 to 4 months. Clarification is done with albumen of fresh eggs. Aged in the bottle for 2 months.



Tasting Notes

Dark cherry colour with strong violet shades. Intense aroma on the nose with hints of ripe fruit, well-rounded. Full-bodied in the mouth, good balance of flavours and very fruity, soft tannins, full and powerful. 89 points from Parker in 2010



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