

# Losada Vinos de Finca

## ALTOS DE LOSADA VINO DE VILLA VALTUILLE - 2019



REGION: SPAIN - CASTILLA Y LEON

*Pegujinas Parcelas*



BIERZO  
DENOMINACIÓN DE ORIGEN

## LOSADA VINOS DE FINCA

Aiming to make elegant wine in Bierzo, Losada Vinos de Finca sought out old Bierzo vineyards traditionally planted on clay soils. Losada was established on the outskirts of the village of Pieros, on the St James pilgrimage route, midway between Cacabelos and Villafranca del Bierzo. The company also owns vineyard plots, planted mainly on clay soils round Valtuille de Arriba, where grapes for Altos de Losada are produced. The philosophy is to extract to maximum expression from the region's terroir via the painstaking selection of estates and vineyards. Complexity and elegance are the grassroots of the Losada Vinos de Finca project.

## REVIEWS

### Altos de Losada Vino de Villa Valtuille – 2019

#### 91 Points - Wine Spectator, July, 2022

Trim tannins are tightly meshed to flavors of crème de cassis, dried thyme, violet and spice in this medium- to full-bodied version. Fresh and focused, this sleek wine features a minerally finish. Decant or cellar this in the short term. Best from 2024 through 2029.

#### 92 Points - Ken's Wine Guide, April, 2022

This medium purple colored Mencia opens with a pomegranate and red currant bouquet with hints of black licorice and cranberry. On the palate, this wine is medium bodied with medium plus acidity. The mouthfeel is nicely balanced, round, and mouthwatering. The flavor profile is a red licorice and cranberry blend with notes of mushroom, loam and minerality. We also detected hints of red currant and spiced red plum. The finish is dry, and its moderate dusty tannins linger and last for a very long time. I would pair this Mencia with a Brazilian skirt steak with golden garlic butter.

#### 90 Points - Decanter, April, 2023

Intense, spicy and bold aromas of redcurrant and blackberry on the nose. Raspberry, bitter chocolate, jammy dark fruit and plum skin on the palate. Drying with firm tannins. 2023 -2029