



Méntrida
Denominación de Origen
TOLEDO

Nuestra Señora de la Natividad

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Person in charge: Alejandrino Vaquero Romo

Position at the company: Manager

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This cooperative is located in the municipality of Méntrida, situated in the winemaking zone at the north of Toledo province, bordering with Madrid province.

This land currently dedicated to vine is 13.022 hectares.

From its creation until today, the winery has been modernized and several changes have been made that have helped maintain an acceptable technology level. In 1992, a project was undertaken to set up a bottling plant built in the same winery, and so marketing of the production started under the cooperative's own brands (Vega Berciana).

From this date, cellar cooling systems have been incorporated in order to improve the quality of red and rosé varieties. It also has American oak barrels, where they Crianza wines stay.

TECHNICAL DATA OF WINES





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Name of the brand: VEGA BERCIANA

Zone: Méntrida Protected Designation of Origin (PDO) Type of wine: Young Red Wine, Crianza and Rosé Wine

Vignerón/enologist: Victor Vicente Yangués Pérez

Varieties: Garnacha and Cencibel

Agriculture: Conventional

Vineyard:

- Localization of the vineyard: Méntrida, Hadez del Fresno (Madrid)
- Climate: Continental - Mediterranean
- Soil: Sandy/clay
- Plots or hectares:
- Age of the vineyard: 40 - 70 years

Elaboration:

- Harvest by hand
- Elaboration together (separated by varieties and all the lots), in deposits of stainless steel of 100.000 liters
- Fermentation controlled in cold
- Maceration time: 5-10 days
- Fementation is not carried out in barrels
- Aging: 12 months aging in American oak barrels of 225 liters. Crianza red and
- Aged Garnacha, its aging is at least 6 months.
- Bottling: Clarified, Stabilized by cold
- Filtering by diatom soils, filtering by polishing plaques and micro-filtering.

Analytical data:

- Alcoholic content: 14.5%
- pH: 3.4 - 3.6 years
- Total acidity (g/l) 5.5 - 5.9 years
- SO₂ total (mg/l): 80

Suggestions

- Service temperature: Red wine 17-20 C and rosé 14-17 C.

Production: (in bottles and liters): 20.000 bottles of white wine and 30000 of Red wine.



Boxes format: Boxes of 3, 6 and 12 bottles.

