

Bodegas Albamar

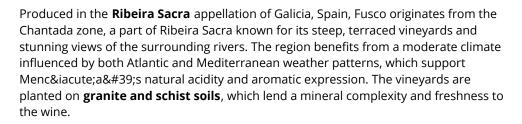
The Bodegas Albamar Fusco is a light, fresh expression of Mencía from Ribeira Sacra, defying its name (meaning "dark" in Galician) with its lively and bright character.



Fusco 2021

, Spain

Region and Vineyards



The **Mencí**;a **vines** used for Fusco are old, ranging from several decades to over a century, and are organically cultivated on **1.5 hectares** of small, steep parcels. Harvesting is done entirely by hand, given the challenging terrain, ensuring that only the highest quality fruit is selected.

Winemaking

The **Fusco Mencí**;a is made with minimal intervention, beginning with **destemming** and a spontaneous fermentation of 10 to 20 days in stainless steel tanks using native yeasts. This wine is kept in stainless steel throughout the winter to retain its freshness and vibrant fruit character, with no oak influence, allowing the Mencía grape to express itself fully.

After fermentation, **Fusco** is bottled without fining or filtration, and with low to no sulfur additions. This natural approach preserves the wine's brightness and clarity, emphasizing the purity and lively characteristics of Mencía from Ribeira Sacra.

Tasting Notes

- **Color**: Bright ruby red with a medium intensity.
- **Aroma**: Aromas of red cherries, raspberries, and a hint of fresh herbs, with subtle mineral undertones and a touch of floral elegance.
- **Palate**: Light and fresh on the palate, with flavors of juicy red fruit, delicate tannins, and a crisp, mineral-driven finish that lingers.



Alcohol:13,00 %

Composition: 100% Mencia







Fusco 2021

Did you know?

The name **Fusco** means "dark" in Galician, though the wine itself is anything but; Xurxo Alba chose the name more as a playful contrast, as this Mencía is notably light, fresh, and full of life.

Wine Pairing Ideas

- **Grilled Sardines**: The wine's acidity and red fruit complement the oily richness of sardines, while its minerality adds depth to the pairing.
- **Charcuterie Board with Cured Meats**: The wine's freshness and subtle tannins balance well with the savory, spiced flavors of cured meats.
- **Roasted Vegetables with Herbs**: The herbal notes in the wine mirror those in roasted vegetables, creating a harmonious pairing that highlights both flavors.
- Lamb Chops with Rosemary: The light, fresh character of Fusco enhances the tender, savory flavors of lamb, while its acidity balances the richness of the meat.

91 Left boutlands

Robert Parker (RP): 91 Points (2021)

The 2021 Fusco was produced with Mencía from the north of Ribeira Sacra, from many small plots all in the zone of Chantada and Miño on granite and clay soils. The destemmed grapes have a long maceration (15 to 30 days, depending on the year). It matured in stainless steel and was bottled unoaked, looking for freshness and drinkability. It has 13% alcohol with good freshness and a fruit-driven, primary profile with juicy fruit. 12,000 bottles were produced.



