

## Delito Mencía



For nearly two decades, Luís Seabra has been at the center of a cultural shift in Portuguese winemaking, leading a movement of young, independent winemakers reclaiming historical vineyards, grape varieties, and techniques. Seabra is dedicated to proving that fresh, elegant, terroir-driven still wines can be made in the Douro Valley. His deep understanding of soil, combined with a philosophy of minimal intervention in both vineyard and winery, has positioned him as a leading voice of the New Portugal. As Eric Asimov notes, he “is now making some of Portugal’s most compelling wines, both white and red.” Luís Seabra works with old vineyards because he believes they are more resilient and better equipped to handle the region’s intense conditions, making them ideal to express terroir with precision. When he launched his own project in 2013, he introduced the “Cru” series, focused not on grape varieties, but on vineyard sites. In his words, “we did this to show how we can put the place in the bottle.”

**WHAT MAKES THIS WINE UNIQUE?:** Delito Mencía marks Seabra’s return to Ribeira Sacra, a region in Galicia where he worked earlier in his career. Sourced from a single vineyard planted primarily to old-vine Mencía on the steep slopes of this historic appellation, the wine reflects Seabra’s commitment to expressing site, variety, and vintage with clarity and precision. The name Delito, meaning “crime,” playfully references his “second offense” of making wine in Ribeira Sacra, highlighting both his enduring relationship with the region and his independent approach to exploring distinctive vineyard sites.

**GRAPE:** Delito is produced from a single vineyard in Ribeira Sacra where Mencía is the dominant variety.

**PAIRING SUGGESTIONS:** Delito Mencía pairs well with grilled lamb, roast pork, duck, and roast chicken. Its freshness and mineral character also make it an excellent match for mushroom dishes, charcuterie, grilled octopus, and semi-aged sheep’s milk cheeses.

**VINIFICATION AND AGING:** The grapes are fermented in small plastic bins to preserve freshness, purity of fruit, and vineyard expression. Following fermentation, the wine is aged for two winters in 500-liter French oak barrels, allowing for a gradual integration of tannins and added complexity while maintaining the character and energy of the fruit. This extended maturation results in a wine with depth, structure, and a clear reflection of its origin.

**LOCATION, SOIL, CLIMATE:** Delito Mencía is sourced from steep, terraced vineyards in Ribeira Sacra, one of Spain’s most dramatic wine regions located in Galicia along the Sil River valley. The vineyards are planted on rugged slopes composed primarily of slate and granite soils, which provide excellent drainage and contribute to the wine’s distinctive mineral character. Influenced by both the Atlantic Ocean and the region’s inland valleys, Ribeira Sacra enjoys a climate marked by warm days, cool nights, and a long growing season. These conditions allow Mencía to achieve full ripeness while preserving freshness, aromatic complexity, and vibrant acidity.

**TASTING NOTES** Bright ruby in color, Delito Mencía offers aromas of wild strawberry, red cherry, raspberry, violet, and crushed stone. The palate is vibrant and precise, with fresh red fruit, floral lift, fine tannins, and pronounced mineral character. Elegant rather than powerful, it finishes long and energetic, showcasing the freshness and transparency that define both Ribeira Sacra and Luís Seabra’s winemaking philosophy.

**ALCOHOL CONTENT:** 12.5%

**UPC CODE:** 5600313690711

