

FUNDADA EN 1879



Grapes
100% Mencia

Region/Appellation
Valdeorras

Alcohol by volume
14.50%

Residual Sugar
less than 1 g/l

pH
3.6

Total Acidity
5.6 g/l

Drinking Window
2024 - 2030

Tasting Guide



Tasting note printed
27/07/2024

Val do Galir Mencía 2020

6x75cl

Winemaker Notes

Vibrant dark cherry red in colour. Great aromatic intensity of fresh red fruits, balsamic and sweet spice. Red fruit aromas are balanced by subtle toasted notes from 6 months ageing in oak. Silky tannins and a soft fruity finish, this is a well-structured, mouth-wateringly fresh red wine.

Vineyard

Soils in these high altitude vineyards with a 30% inclination are mostly slate.

Winemaking

Cold maceration of the grapes in scale fridges and of the must 48 hours before alcoholic fermentation. Destemmed but not pressed in order to preserve the primary aromas. 8 months barrel ageing in French and American oak.

Vintage

The 2020 harvest has been one of the earliest in recent years, taking place the last week of August and the first of September. A cold and rainy winter and a summer with warm temperatures resulted in the early ripening of healthy, balanced grapes which were fresh and very aromatic.

Food match

Grilled and Roasted Red Meats

A perfect match for rice dishes, game or chocolate.

