

FUNDADA EN 1879



Grapes

100% Mencia

Region/Appellation

Valdeorras

Alcohol by volume

14.00%

Residual Sugar

less than 2 g/l

pH

3.5

Total Acidity

5.4 g/l

Drinking Window

2023 - 2024

Tasting Guide



Tasting note printed

18/04/2024

Pagos del Galir Mencía 2018

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

2018 harvest took place during the second half of September. The summer had been dry, permitting full ripening of the grapes and resulting in a fresh, aromatic harvest. Yields were somewhat lower than usual due to rain during flowering.

Food match

Grilled and Roasted Red Meats

Great with grilled meats

