

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  
5.5 g/l

Drinking Window  
2024 - 2029

Tasting Guide



Tasting note printed  
26/04/2024

# Val do Galir Mencía 2019

## 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 2019 vintage for Mencia grapes took place in the third week of September, characterised by a dry year with low yields and late maturation.

### Food match

Grilled and Roasted Red Meats

A perfect match for rice dishes, game or chocolate.



HATCH MANSFIELD

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