

Pagos del Galir Mencía 2018

Pagos del Galir comes from our A Malosa vineyard in the village of Éntoma, Valdeorras. This is a vineyard of premier cru quality and status.



- **Type of Wine:** Red
- **Region of Production:** Valdeorras
- **Year:** 2018
- **Grape Varieties:** 100% Mencía
- **Type of bottle:** Burgundy
- **Bottle size:** 75 cl.

Analytical Data

- **Alcoholic volume:** 13.80 % Vol.
- **Volatile Acidity:** 0.40
- **Total Acidity:** 5.40g/l
- **SO₂ Free / Total:** 28/80
- **pH:** 3.5

Winemaking

Pagos del Galir Mencía is made from selected grapes from our plots in various parcels around the village of Entoma, including Valdemioto, Soutiño and O Follo. The region is dominated by steep, slate slopes.

The grapes were hand harvested into 15 kg crates and then chilled in a refrigerated chamber before a further 48 hours cold maceration in the vat prior to fermentation.

The grapes were destemmed but not crushed in order to preserve the primary aromas and were fermented with indigenous yeasts. Ten months in French and American oak barrels.

Harvest description

The 2018 harvest took place during the second fortnight 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.

This could be one of the best harvests in the last 10 years.

Tasting notes

The wine is deeply coloured.

The nose shows intense aromas of red and predominantly black fruits accompanied by spicy, fresh and balsamic notes.

The palate is balanced and complex, full bodied and with firm tannins. It is fresh, concentrated and balsamic and the finish is long and driven by vibrant acidity.

A perfect match for rice dishes, game or chocolate.

Recommended serving temperature 16°C.