

# Pagos del Galir Mencía 2019

*Pagos del Galir is made from grapes selected from our vineyard plots in Éntoma.*



- **Type of wine:** Red
- **Region of production:** Valdeorras
- **Year:** 2019
- **Grape varieties:** Mencía and minority mix of other varieties
- **Bottle type:** Burgundy      • **Bottle size:** 750 ml
- **Aging and barrel type:** 10 months in French oak barrels

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### *Analytical data*

- **Alcoholic volume:** 13.5%
- **Volatile acidity:** 0.65
- **Total acidity:** 5.15
- **SO<sub>2</sub> Free/Total:** 25/80
- **pH:** 3.6

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### *The vineyard*

Pagos del Galir Mencía is made from grapes specially selected from plots grown on terraces since 1998, within our vineyards located around the village of Entoma – Val do Galir, Valdemioto, Soutiño Novo and O Follo. South orientation in the upper part of the terraces of 500m altitude. Clay loam and, predominantly, deep slate soils. Sustainable viticulture is carried out.

### *Winemaking*

The grapes were hand harvested into 15-kilogram crates and then chilled in a refrigerated chamber before a further 48 hours of 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, spending a further ten months in French oak barrels.

### *Harvest description*

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

### *Tasting notes*

The wine has a deep color. 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. On the palate it is fresh, aromatic and concentrated with balsamic notes. The finish is long and driven by vibrant acidity.

A perfect match for rice dishes, game or chocolate.  
Recommended serving temperature 16°C.