

PAGOS DE GALIR MENCÍA 2015

TYPE OF WINE: Red
REGION: Valdeorras
GRAPE VARIETIES: 100% Mencía

ALCOHOLIC VOLUME: 13,5%
TOTAL ACIDITY: 5,1
pH: 3,60
VOLATILE ACIDITY: 0,66
ASO2L/T: 30/88

WINEMAKING:

Manual harvest. Prfermentative maceration at 5°C in stainlees Steel tanks. During the alcoholic fermentation, temperatures are controlled never to exceed the 28°C.

After the malolactic, the wine ages in American oak barrels during 6 months and once the assemble is done, it is bottled a ages for 6 months in bottle prior to its reléase.

HARVEST DESCRIPTION:

Harvest in 2015 started the 25th August and ended 38 days later with an increase in production respect to the previous year,. The good quality of the grape is maintained due to the adequate works in the field and a manual selection of the grapes in order to get a perfect maturation.

TASTING 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 a fruity soft finish, this is a well structured, mouth-wateringly fresh red wine. Perfect for pairing with products of the region as sausages, stews and also with the mediterranean diet.

Service temperature 16°-18°C



Pagos del Galir