

# PAGOS DE GALIR MENCÍA 2016

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

**ALCOHOLIC VOLUME:** 13,5%  
**TOTAL ACIDITY:** 5  
**pH:** 3,59  
**VOLATILE ACIDITY:** 0,69  
**ASO2L/T:** 30/80

## WINEMAKING:

After a manual harvest, the grapes arrive in the winery for making a prefermentative maceration in cold. During the alcoholic fermentation, temperatures are controlled not to let it overtake the 28°C.

After the malolactic, the wine ages in American and French oak barrels during 6 months and once the assemble is done, it is bottled for spending 6 months in the cellars before being released to the market.

## HARVEST DESCRIPTION:

According to the control board of Valdeorras, after near two months, harvest ended with a total of 4.656.213 kg of grapes, which means a 29% less than the previous year; which meant a 29% less than the previous year.

This reduction was already expected and justified by several factors: mildew and other diseases in vines suffered during the year, adverse meteorology as high temperatures, hale in the summer and rain in spring.

In spite of this, the grapes and wines in D.O. Valdeorras continued having an excellent quality.

## TASTING NOTES:

Intense cherry color with violet hints in the meniscus.

Interesting mixture of aromas of red fruits and licorice together with the balsamic and spicy notes from its short stay in barrel.

In the palate, we discover a velvety tannin with a slightly acid ending which will provide the wine with freshness and with a long, fruity and mineral aftertaste. It is perfect for sharing with the typical products in the área like stews, cold meats...

Recommended service temperature 16°-18°C

