

# MARUXA MENCÍA

## 2023

*Maruxa, or María in Spanish, is a Great Galician Name. She was the winery founder's mother. The wine comes from our vineyards in the village of Éntoma, Valdeorras. We classify it as a village wine.*



**Type of wine:** Red  
**Region of production:** Valdeorras  
**Year:** 2023

**Grape varieties:** 100% Mencía  
**Type of bottle:** Burgundy  
**Bottle size:** 75cl.

**Alcoholic volume:** 13%  
**pH:** 3.4  
**SO<sub>2</sub> Free/Total:** 25/70  
**Total acidity:** 5.5  
**Volatile acidity:** 0.45



### The vineyard

Grapes used for Maruxa Mencía come from suppliers who cultivate small plots segregated by soils and areas, from the town of Éntoma. The earliest are those from the Val do Galir at 350m, southern exposure with slate soil that favors early maturation due to the reflection effect; they are also the most mineral and with the best Ph.

The rest of the plots are located on the northern slopes of the Sil river (600m to 800m); they are the latest and fresher, with a more floral profile and lower yields, also the richest in variety mix.

Although we depend on suppliers to opt for very old vineyards, we manage them technically to be able to set the cut-off date, keeping in mind the style of wine and avoiding over-ripening, since the Sil Valley is quite warm.

We look for a fruit more blue than black.

### Winemaking

Manual harvest in 15 kg cases. Cold maceration of the grapes in scale fridges and of the must 48 hours before alcoholic fermentation. Destemmed but not crushed in order to preserve the primary aromas.

Fermentation in small stainless steel tanks and open plastic tubs.

No barrel aging, pure Mencía.

### Vintage / Harvest description

The 2023 harvest for the red varieties began on September 18, and although it seemed that it would be brought forward by the heat wave in mid-August, the rains in the second week of September delayed the cutting and we were able to harvest with moderate alcohol levels. The longer phenolic cycle for these varieties, marked by a rainy spring and dry summer with very high temperatures in mid-August, also played a role. Long alcoholic maturation due to the September rains, better PH and acidity as yields were 15% higher than the 2022. It is a mouth-filling vintage, with a lot of nerve, tension, wild but fine, Atlantic, deep.

### Tasting notes

Brilliant clean red cherry color.

Explosion of aromas on the nose, intense fresh red fruit flavors, mineral and earthy.

In the mouth the wine is broad and fresh with a good acidity.

Recommended service temperature 15°C.