

Val do Galir Mencía 2019



Val do 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

Analytical data

- **Alcoholic volume:** 14% • **Volatile acidity:** 0.65
- **Total acidity:** 5.5 • **SO₂ Free/Total:** 25/80
- **pH:** 3.5

The vineyard

This wine 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 and Soutiño Novo. Being on terraces, we ensure optimal retention of rainwater to favor rooting and the capture of organic matter. South orientation in the upper part of the terraces of 500m altitude. Clay loam and, predominantly, deep slate soils. Despite the fact that the area usually has warm summers and that the Mencía and the rest of the red varieties mature later, growing on terraces allows us to protect the bunches, leaving a good leaf density and favoring aeration. What marks the difference is the *mestura* with other minority varieties such as Brancellao, Sousón or Garnacha Tintorera or Alicante Bouschet. 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. A priori, very elegant wines, aromatic and fresh on the palate.

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.

