

FUNDADA EN 1879



Grapes

100% Mencía

Region/Appellation

Valdeorras

Alcohol by volume

12.50%

Residual Sugar

1.9 g/l

pH

3.65

Total Acidity

5.2 g/l

Tasting Guide



Tasting note printed

05/02/2025

Maruxa Mencía 2021 6x75cl

Winemaker Notes

Brilliant clean red cherry colour. An explosion of aromas on the nose, intense fresh red fruit flavours, mineral and earthy. In the mouth the wine is broad and fresh with a good acidity.

Vineyard

Clay and decomposed schist soils.

Winemaking

Hand in cases of 15kgs. 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.

Vintage

Harvest 2021 in Val do Galir took place in the second week of September, characterised by a cool summer with average temperatures, warm during day and very fresh night temperatures., resulting in a good and early alcoholic and phenolic ripening of the grapes, making it a healthy, balanced, fresh and very aromatic vintage. Lower yields than 2020.

Food match

Grilled and Roasted Red Meats

Great with grilled meats

