

FUNDADA EN 1879



Grapes
100% Mencía

Region/Appellation
Valdeorras

Alcohol by volume
13.00%

Residual Sugar
less than 020 g/l

pH
3.5

Total Acidity
5.7 g/l

Drinking Window
2024 - 2027

Tasting Guide



Tasting note printed
22/12/2024

Val do Galir Mencía 2022

6x75cl

Winemaker 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 and a soft fruity finish, this is a well-structured, mouth-wateringly fresh red wine.

Vineyard

Soils in these high altitude vineyards with a 30% inclination are mostly slate.

Winemaking

Cold maceration of the grapes in scale fridges and of the must 48 hours before alcoholic fermentation. Destemmed but not pressed in order to preserve the primary aromas. 8 months barrel ageing in French and American oak.

Vintage

The 2022 harvest in Val do Galir for the mencía grape started in the second week of September, marked by a dry and warm spring and summer, with slightly high temperatures during the day and cool at night, with earlier bud break than in 2021. Moderate alcoholic ripening, with good Ph and excellent fruit health, we believe it is the year of purity. Low yields as a result of drought.

Food match

Grilled and Roasted Red Meats

A perfect match for rice dishes, game or chocolate.

