



PAXARO TOLO

Year of foundation: 2021

Winemaker: Eulogio Pomares Zárate

Vineyard in property: 3 ha

Denomination of Origin: D.O. Ribeira Sacra

Region: Amandi (Lugo)



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Vintage: 2021

Type of wine: aged red

Grape variety: 100% Mencía

Grape provenance: A Pena das Mariás, plot of 3 ha in Amandi (Lugo)

Altitude: 300 m

Type of soil: slate with the presence of schists and quartzites

Age of the vines: 50 years old

Plantation density: 6,000 vines per hectare

Date of harvest: between September 11th and 16th, 2021

Harvest: hand-harvested

Winemaking: spontaneous fermentation of the destemmed grapes in 4,000 liter French oak vats.

Ageing: 10 months in French oak vats.

Alcohol: 12.5% Abv.

Production: 7,200 bottles

Tasting notes: beautiful ruby color, clear and bright. The nose is perfumed and fresh, where floral aromas of violets emerge, alongside red fruits such as cherries, strawberries and red currants, which are mixed with notes of black pepper, lavender and orange peel. In the mouth, its fluidity stands out and a silky tannin envelops the palate. The finish is mineral and with light citrus notes. A delicious Mencía that expresses its Atlantic origin.

Food pairing: ideal to accompany a steak tartare, all kinds of stewed poultry or meat rice.

Serving temperature: between 14 and 16 °C

Recommended glass: Old World Pinot Noir from Veritas range by Riedel
