



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)



PAXARO TOLO

Vintage: 2023

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 13th and 16th, 2023

Harvest: hand-harvested

Winemaking: The grapes are destemmed and ferment spontaneously in a 4,000-litre French oak vat. Once pressed, the wine is aged for 11 months in a French oak foudre, with the malolactic fermentation taking place in wood. It is bottled without filtration or fining.

Alcohol: 12.6% Abv.

Production: 4,500 bottles

Tasting notes: Beautiful ruby colour, clear and bright. The nose is perfumed and fresh, with prominent aromas of red and black fruits such as cherries, strawberries and redcurrants, mingling with notes of black pepper, clove and subtle hints of smoke and toasted caramel. On the palate, its fluidity and freshness stand out, along with a silky tannin that envelops the palate. The finish is very long, mineral and with light citrus notes. A delicious Mencía that expresses its Atlantic origin.

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

Serving temperature: between 14 and 16 °C

Recommended glass: Riedel Veritas Old World Pinot Noir
