



## 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 Mariñas, 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 13<sup>th</sup> and 16<sup>th</sup>, 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:** The ruby color is clear and bright, with subtle violet undertones. The fragrance is characterized by a captivating blend of red and black fruits, including redcurrants, blackberries, blueberries, cherries, and plums, which are complemented by milky notes. Black pepper and vanilla aromas, as well as cocoa and undergrowth hints, are also present. The palate is characterized by a distinct flavor. On the palate, it has a slightly sweet attack, with good volume and structure, and a velvety texture formed by soft tannins, balanced with a refreshing acidity. The finish leaves a delicious aftertaste of black fruits, licorice, balsamic touches, and subtle smoky notes.

**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

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