



C.V.N.E. Val do Galir Valdeorras Mencia 2019



91 POINTS

“ The red 2019 Pagos del Galir Mencia was produced with grapes from two plots in the village of Éntoma planted with a small percentage of other grapes, Brancellao, Sousón and Garnacha Tintorera. The terraced vines were planted in 1998 on slate soils, and the grapes were picked late, the last to be picked in the village. It fermented with indigenous yeasts in stainless steel and open-top barrels and matured in used 500-liter oak barrels for 10 months. It's quite ripe at 14% alcohol and has mellow acidity. It's more serious, with dark berry fruit, more in the style of a northern Rhône, juicy and meaty. It has a medium body and very fine tannins, integrated oak (they stopped using small barrels and went for larger ones) and a long, dry finish. Ripe but fresh. 13,000 bottles produced. It was bottled in May 2021. ”

- Luis Gutiérrez, February 2022



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