

WINEMAKERS'S NOTE

The grapes are collected from vineyards on the slopes of the Verin Valley. It is a fragrant, light, very fruity and delicate wine, an outstanding example of the Galician Mencía variety.

PRODUCTION: 19,000 bottles 0,75l

GRAPE VARIETY: 100% Mencía

ALCOHOL: 13 % Vol.

Total acidity: 4,5 G/l (tartárico) · **Residual sugar** 1,3 g/L.

WINEMAKING: The grapes used in this wine are selected at the vineyard, and after de-stemming, they are fermented in stainless-steel open tubs where the atmosphere and temperature are controlled, imitating the old Galician wine-presses for an optimum extraction. The malolactic fermentation takes place in 225-litre French oak vats.

VINTAGE NOTE: A bright, deep red cherry colour wine. This is a very aromatic and complex Mencía with notes of ripe red fruits, as well as floral and spicy hints arising from its subtle ageing. It is especially round and smooth on the palate, with notes of red fruit and the freshness provided by the Galician Mencía variety. This is an elegant wine.

VINEYARDS

AVERAGE AGE: 15 years.

SOIL: The land on which Sila Mencía grows is poor, shallow, sloped with sandy-clay soils and a slate and schist base that enhance the aromas of the Mencía variety.

CLIMATE: Mild Mediterranean climate with a continental influence. The hot and dry summers contrast with the cold winters. There are significant temperature variations between the day and night during the maturation period.

CHARACTERISTICS OF THE VINTAGE: The main characteristics of this vintage were marked by a cold spring with more rainfall than in previous years, followed by a dry summer and a harvest time favoured by the sun, which led to good production and fresh ripening. The result is a very Atlantic vintage that highlights the floral notes of this wine.

THE WINERY

PAZOS DEL REY is born in Monterrei, the denomination which is least well-known amongst the Galician wine regions. It is the only denomination whose territory lies along the Duero riverbank, although it retains the oceanic influence of the rest, which is a guarantee for the cultivation of red varieties.

