Paixar 2005



Winery: Bodegas y Vinedos Paixar

Region: Bierzo D.O.

Grapes: 100% Mencia (50 to 80 year old vines)

Winery: This is the joint venture of Alejandro Luna, Eduardo and Alberto Garcia focused on the production of a unique expression of Mencia. It started with the acquisition and leasing of tiny parcels of vineyards in the village of Dragonte (population 60) in the Bierzo region. The name Paixar comes from local oral tradition where Paixares are high old plantings of vines surrounded by chestnut and oak trees. Vines are planted directly in weathered slate of different colors and are 80+ years old; typically producing about one pound of fruit per vine. The low-vigor, old vines produce fruit with particularly concentrated aromas and powerful, fine tannins. The vineyards are between 2,500 and 3,000 feet above sea level, a key factor in the slow and even ripening of the grapes. Due to the altitude, harvest is typically 15 days later than the rest of Bierzo.

Wine: Hand-harvested into small boxes, cluster sorted, cold pre-fermentation maceration, native yeast fermentation. Aged for 16 months in new French oak barrels and bottled without any filtration. Harvested at 20 hectoliters/hectare.

Reviews:

"The 2005 Paixar has a similar perfume [to the 2004] but with more of a floral and less of a mineral component. (2004: super-fragrant with a bouquet of pain grille, pure mineral, scorched earth, and blueberry compote) It also has more power and length than the 2004 and should have a longer drinking window through at least 2030."

94 points Wine Advocate issue 175 February '08

"Ruby-red. Strikingly complex nose offers a seductive bouquet of smoky red and dark berries, minerals, flowers and smoked meat; this smells like a sexy, modern-styled Cote-Rotie. Vibrant raspberry and blackberry flavors are enlivened by Asian spices and tangy minerals, gaining sweetness and depth with air. Deeper cassis and blueberry notes emerge on the long, spicy finish. This is really gorgeous."

92 points International Wine Cellar issue 139 July/Aug '08

