

# Paixar 2013



**Winery:** Bodegas y Vinedos Paixar

**Region:** Bierzo D.O.

**Grapes:** 100% Mencia

**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. This wine was aged for 16 months in new French oak barrels and bottled without any filtration.

**Reviews:** “The 2013 Paixar is pure Mencia from old vines in a slope plot at 700 to 1,000 meters altitude in the village of Dragonte, where the soils are rich in slate. The wine matured in French barrique for 22 months and was bottled unfiltered. It’s very peppery, a little herbal, perhaps a lighter vintage, with little influence of oak. The palate is medium-bodied, with fine tannins, quite fluid, without the power and clout of other vintages. A lighter year of Paixar, elegant and fine. 8,000 bottles produced.”

**92 points** *The Wine Advocate* Issue 224, April 2016



Selected by Aurelio Cabestrero®

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