

BODEGA PAZOS DEL REY

D.O. Monterrei

Address: C/ Carrero Blanco, nº33. Albarellos de Monterrei, Ourense

Website: www.pazosdelrey.com

Year of foundation: 1965. Incorporated to Avanteselecta in 2007

Average annual production: 85,000 bottles

BODEGA
PAZOS DEL REY



Sub-area: Monterrei is the least known denomination in Galicia; however, the region has shown its great potential because of its exceptional combination of soil, climate and varieties. It is the only winegrowing region in Galicia whose territory lies along the Duero riverbank, although it retains the oceanic influence of the others, which is a guarantee for the cultivation of red varieties

Vineyard:

Location: The vineyards worked by Pazos del Rey are located in sloped areas and in the Verin Valley, in the villages Oimbra, As Chas and Flariz

Altitude: Between 600 and 800 metres

Average rainfall: 800 l/m²

Soils: Granite-clay soils for the Godello variety (Pazo de Monterrey) and poor, shallow, sloped land with sandy-clay soils and a slate and schist base that enhance the aromas of the Mencía variety used in Sila Mencía

Age of the vineyard: Between 15 and 20 years of age

Pruning system: Double cordon de royat

Plantation pattern: 2.5 x 1.2

Average production: 2,000 kg/ha

Varieties: Godello and Mencía

Fermentation vats: The Mencía variety is fermented in 5,000-kg stainless-steel open tubs where the atmosphere and temperature are controlled. By using this method, we achieve a greater contact surface between the must and the skins, thus facilitating the extraction of phenolic and anthocyanin compounds. They are similar to the old Galician wine-presses. The Godello variety is fermented in 15,000-kg stainless-steel vats where the temperature is controlled

Ageing: The winery has a stock of 30 new and reused French-oak Bordeaux barrels from different cooperages

Wines: Pazos de Monterrey Godello, Pazo de Monterrey Mencía

PAZO DE MONTERREY MENCÍA 2015

ORIGIN: 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.

TOTAL PRODUCTION: 19,000 bottles.

VINTAGE: 2015

CHARACTERISTICS OF THE VINTAGE: The main characteristics of this year's climate were a dry summer and a harvest that was favoured by the sun. As a result, the grapes reached a good maturation, producing a Pazo de Monterrey 2015 that has the freshness of the Godello and highlights the fruity and white flower aromas.

WINEMAKING

VARIETY: 100% Mencía.

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.

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.

TASTING 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.

PAIRING:

Pazo de Monterrey Mencía pairs perfectly with red and white meats, rice dishes, cured and semi-cured cheeses, cold meat and mushrooms.

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 13% Vol.

TOTAL ACIDITY: 5 g/L (tartaric)

RESIDUAL SUGAR: 1.8 g/L

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PRESENTATION: 75 cl.

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VINTAGE 2015
VARIETY Mencía