Pazo de Monterrey Mencía, DO Monterrei 2022

EPS0512022

Bodega Pazos del Rey

— Monterrey, Spain

The Pazo de Monterrey wine labels show one of the typical carnival costumes from Verin in Monterrei - that of the 'Cigarrón'. Here, close to the Portuguese border, these masked figures are a key, and unique feature of the carnival, which takes place in the run-up to Easter.

Production

From DO Monterrei, a small zone on the Galician border with Portugal - the area is best known for Godello-based whites, but is also capable of producing elegant and subtle reds from Mencia. The Mencia vines are over 20 yrs old, and grow at around 700m altitude. They are planted on sandy slate soils on the slopes of the Verin valley - near the villages of Oimbra, As Chás and Flariz. 50% of the grapes are fermented in stainless steel, and 50% in 5,000kg stainless steel open fermenters. The must undergoes delestage and pigéage, and maloloactic fermentation in barrel. It is aged for 3-6 months in 2-3 yr old French oak barrels.

Tasting note

Delicately fragrant with layers of wild flowers and ripe red berries backed by hints of spice. The palate has cranberry, violet and a touch of pepper. An approachable, lighter style of red - chillable too!

Food Match

Serve with traditional Galician empanadas!

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Monterrei

Winemaker:
Eider Rodriguez

Grape Varieties:
Mencia 100%

Suitable for:
Vegan

Bottle Barcode:
8437000141150