

# Lagar da Xestosa

## LAGAR DA XESTOSA MENCIA

*This is a fragrant, earthy, juicy red wine. It comes from Galicia, the misty and green northwest corner of Spain on its wild Atlantic coast. The grape variety is Mencia, which is not well known outside of Galicia, but which is drawing great interest with the many drinkable reds being made with it.*



### ORIGIN: D.O. MONTERREI



Galicia is unlike any other part of Spain. It is cool, foggy, rocky, mountainous and lashed by salty Atlantic winds. Lagar da Xestosa wines are made by a cooperative of some 60 small farmers. Their tiny vineyards are situated in Galicia's inland Monterrei region, at altitudes of around 1500 feet, overlooking the Duero River Valley. Grapes grown here benefit from the warm daytime temperatures reached in the valley and from its cool evenings.

### GRAPE VARIETY:

#### **Mencia 100%**

Mencia is native to Spain's north, Atlantic coast. Historically, wines made from it were light, fruity and meant to be consumed young. In recent decades, however, winemakers have been experimenting with making rich, textured Mencia wines that also reflect its freshness and fruit. Mencias from the Monterrei area of Galicia, like Lagar da Xestosa, tend to be richer, fuller and bolder than those from other areas and have an intriguing quartz characteristic imparted by the soils in which the grapes are grown.

### ORGANOLEPTIC CHARACTERISTICS:

Bright red, very clean and bright.  
Frank and intense aroma of red fruits.  
The palate is fresh, very tasty, with an elegant finish.

### PAIRING:

Characteristic deep maroon color of this grape variety. Blackberry, ripe raspberry and grape jelly notes dominate the nose, with touches of lavender and rosemary. The wine is silky on the palate, with tannins and acidity that will keep you sipping away.

### TECHNICAL SPECIFICATIONS:

**Alcohol content approx. :** 13.5% vol.  
**Total acidity:** 5.3 g / l tartaric acid.  
**Sugars:** 2 g / liter.  
**PH:** 3.5

**Presentation:** Special Bordeaux bottle glass  
Cardboard box of 12 units of 750 ml



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