

# Lagar da Xestosa

2009 MENCIA

From a low yield 25 acre vineyard our Mencía grape expresses itself rich and bold. Our soil is composed of clay sediments, quartz and sand. The soil is porous and drains water well.

The Monterrei appellation, in Galicia, North Western Spain, is the warmest and driest appellation within Galicia. Its vineyards sit between 1300-1650 feet above sea level on the Duero river basin and benefit from its ideal wine growing climate conditions.

Dare to try with Calamari, Manchego cheese or Foie Gras. All red meats will also pair superbly.

pairing

750 ml. SPANISH RED WINE MONTERREI DENOMINACIÓN DE ORIGEN Alc. 13,5% by Vol.

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Tasting notes:

Deep maroon color, nose shows dark fruits with an herby touch. Enjoy its silky tannins, well balanced with the acidity of the Galicia reds.

MONTERREI

DENOMINACIÓN DE ORIGEN

IMPORTED BY:

ROMERO & MILLER LLC, BEL AIR, MARYLAND

Embotellado para: Romero & Miller S.L. Puente La Reina, España por P.D.T., S.L. R.E. 7198-OR, Galicia, España.

RED WINE

PRODUCT OF SPAIN

750 ml.  

CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.