

# Lagar da Xestosa

## LAGAR DA XESTOSA MENCÍA

*Red wine grapes selected from our vineyards in the appellation of origin Monterrei. 100% fruit Mencia the highest expression of our passion for wine.*



### ORIGIN: **D.O. MONTERREI**



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.

### GRAPE VARIETY: **100% Mencia**

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

### 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:

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

### 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



Romero & Miller  
wine searchers

[www.romeromiller.com](http://www.romeromiller.com)

Ramón Romero  
US cell: +1 718 685 9660  
Email: [ramon@romeromiller.com](mailto:ramon@romeromiller.com)