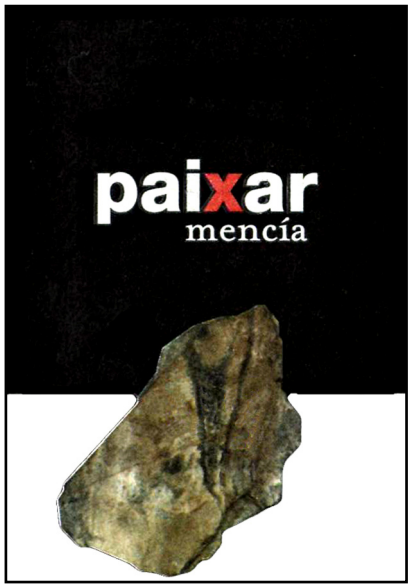


# Paixar 2011



**Winery:** Bodegas y Vinedos Paixar

**Region:** Bierzo D.O.

**Grapes:** 100% Mencia

**Winery:** This is the joint venture of Alejandro Luna, Eduardo and Alberto Garcia focused on the production of a unique expression of Mencia. It started with the acquisition and leasing of tiny parcels of vineyards in the village of Dragonte (population 60) in the Bierzo region. The name Paixar comes from local oral tradition where Paixares are high old plantings of vines surrounded by chestnut and oak trees. Vines are planted directly in weathered slate of different colors and are 80+ years old; typically producing about one pound of fruit per vine. The low-vigor, old vines produce fruit with particularly concentrated aromas and powerful, fine tannins. The vineyards are between 2,500 and 3,000 feet above sea level, a key factor in the slow and even ripening of the grapes. Due to the altitude, harvest is typically 15 days later than the rest of Bierzo.

**Wine:** Hand-harvested into small boxes, cluster sorted, cold pre-fermentation maceration, native yeast fermentation. This wine was aged for 16 months in new French oak barrels and bottled without any filtration.

**Reviews:** "I've tasted every vintage of this Paixar ever made--with the single exception of 2010--and regard it as one of Spain's very best wines (and consequently one of the world's best also). The 2011 rendition shows typically impressive pigment concentration, and the first aromatic impression is of toasty oak. Beneath the oak, subtle scents of anise, exotic spices and wood smoke prove quite alluring. Medium-plus body is standard for Paixar and that's what the 2011 shows; there's richness and substance, but no sense of heaviness. Dark berry fruit notes predominate, but there's also a bright, fresh streak to the wine that also lends a suggestion of red fruits, and the overall impression is one of purity and precision. On the palate and in the finish, oak remains rather prominent, but the proportions of oak, fruit and tannin are just right, and those who can give this the 10 years of ageing that it deserves will get a great wine in return for their patience."

**95 points** *Wine Review Online* "Keeping Spain on the Map" October 21, 2014

"Inky ruby. Explosive, exotically perfumed aromas of red and dark berry preserves, licorice, Indian spices and incense are brightened by a zesty mineral nuance. Sappy and penetrating, displaying excellent clarity to its juicy black raspberry and blueberry flavors; tangy acidity contributes spine. Suave and seamless in texture, finishing with outstanding vivacity and a whisper of tannins."

**93 points** *International Wine Cellar* issue 176 Sept/Oct 2014



Selected by Aurelio Cabestrero®

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