

Paixar 2016 (Red Wine)



Paixar was started as a joint venture between Alejandro Luna, Gregory Perez, Eduardo and Alberto Garcia. In 2014 Alejandro Luna took control of the project and incorporated it under the umbrella of Bodegas y Vinedos Luna Beberide. The project started with the acquisition and leasing of tiny parcels of vineyards called Paixares, old-vine, high-elevation plantings surrounded by chestnut and oak trees, in the village of Dragonte (population 60). Vines are planted directly in weathered slate of different colors and are 80+ years old; typically producing about one pound of fruit per vine.

Appellation	Bierzo D.O.
Grapes	100% Mencía, from vines averaging 80 years old
Altitude / Soil	700-900 metres / broken slate, no top soil
Farming Methods	Practicing Organic
Harvest	Hand harvested into small boxes in early-mid October
Production	Cluster sorted, destemmed and cold maceration prior to fermentation with native microbes
Aging	Aged for 22 months in new French oak
UPC / SCC / Pack	8437002954154 / 8437002954024 / 6

Reviews:

“The brooding and perfumed 2016 Paixar is a Mencía built to last, in what seems one of its freshest and more balanced vintages. This is produced with the grapes from high-altitude vineyards on slate soils, quite different from the majority of other vineyards worked by Luna Beberide. This cuvée is a joint venture with Alberto and Eduardo García from the Mauro winery in the Duero zone.

There is concentration with great elegance; the oak is still there but in the process of being absorbed by the wine (and feels less obvious than in earlier vintages), and there is great citrus freshness (think blood oranges) and balance in the palate. This is spicy and peppery and can surely be drunk now with powerful food, but it should develop further complexity with more time in bottle. 8,000 bottles were filled in November 2018. Drink Date 2020 - 2030”

95 points The Wine Advocate; Issue #241 - February 28, 2019

“Bright, violet color. Sexy, deeply perfumed blackberry, cola, floral oil and incense aromas pick up a smoky mineral quality as the wine opens up. Supple, seamless and alluringly sweet, offering palate-staining black/blue fruit liqueur flavors that are complemented by suggestions of vanilla, mocha and five-spice powder. Densely packed yet lively as well, finishing with outstanding clarity and smooth, harmonious tannins. (Aged for 16 months in new French oak barrels.)

Drink 2022-2030” **94 points Vinous Media;** “Spain’s Northern Regions Keep it Cool” – March 2019

