

Paixar 2015 (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% Mencia, 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	8-437002-954154/8437002954024

Reviews:

“Ripe and deep, this barbs its flavors of roasted chestnuts, blackberries and blueberries with ferocious tannins. It needs bottle age to grow gentle, or decanting for a lamb stew”
90 points, *Wine & Spirits* August 2018

“After many vintages, the 2015 Paixar is now a brand of Luna Beberide. 2015 is a ripe vintage and the wine shows it in its heady and ripe nose, quite aromatic, expressive if very obviously young. This has always been a ripe, powerful and concentrated red, often generously oaked, designed for the long haul. The grapes come from the village of Dragonte, at high altitude and with slate-based soils that provide a texture and wide minerality to the wines. The palate revealed abundant, slightly dusty tannins that might need some more time in bottle and/or powerful food. 8,000 bottles produced. Drink Date 2018 - 2022”

93 points, *The Wine Advocate* August 2017: Issue 232

