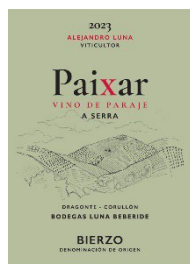


Paixar A Serra (Red Wine)



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 Dragon-te (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 - 100 years old
Altitude/Soil	700-1000 metres / decomposed slate on bedrock in steeply slopes exposed to the south
Farming Methods	Practicing Organic; Vegan
Harvest	Hand harvested into small boxes in middle of September
Production	The grapes were partially crushed and fermented for a month in oak vats and stainless steel tanks.
Aging	Aged for 12 months in 500 L French oak barrels
UPC/SCC/PackSize	8437002954154 / 8437002954024 / 12

Reviews:

"Excuse me for repeating myself, but this new wine calls for the same introduction as its stablemate "Viña de Vaca" wine: This is one of two new renditions of "Paixar," one of the top wines of Bierzo (and all of Spain, for that matter, stretching back to the inaugural vintage of 2001. I have tasted almost every vintage (probably all of them but leaving room for error). As noted in my review of the Viña de Vaca bottling, this is a bit less physically dense than some noteworthy versions of Paixar (such as the 2001 and 2004), but in this instance the difference is less notable. Both are from plots in Dragonte, Corullón, but this is the richer of the two, straddling the line between medium- and full-bodied, with a riper profile that consequently also shows less assertive acidity. It also displays darker fruit tones, without the red cherry and red raspberry notes I found beneath the predominant Bing cherry fruit of the Viña de Vaca. Although this is the marginally more powerful of the two wines, I'm not sure it will be any longer lived, as the acidity of the Viña de Vaca will likely enable it to ride gracefully into a sunset that is rather far distant. If I owned these wines rather than working with single bottles as review samples, I'd probably crack into this one a bit earlier to enjoy its somewhat plusher presentation, but I'd surely hold some of these backs, as it is a matter of guesswork as to how they will develop over time".

94 points Wine Review Online; Michael Franz May 29, 2025

