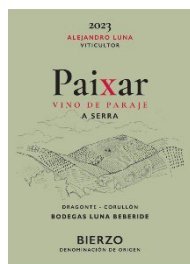


# Paixar A Serra (Red Wine)



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 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.

<b>Appellation</b>	Bierzo D.O.
<b>Grapes</b>	100% Mencía, from vines averaging 80 - 100 years old
<b>Altitude/Soil</b>	700-1000 metres / decomposed slate on bedrock in steeply slopes exposed to the south
<b>Farming Methods</b>	Practicing Organic; Vegan
<b>Harvest</b>	Hand harvested into small boxes in middle of September
<b>Production</b>	The grapes were partially crushed and fermented for a month in oak vats and stainless steel tanks.
<b>Aging</b>	Aged for 12 months in 500 L French oak barrels
<b>UPC/SCC/PackSize</b>	8437002954154 / 8437002954024 / 12

## Reviews:

"Since 2022, the regular Paixar produced since the turn of the century is now the 2023 Paixar Paraje A Serra. This is the second time it has carried the name from that lieu-dit (or "paraje") in the village of Dragonte on slate-rich soils. It fermented with indigenous yeasts in stainless steel and matured in 500-liter French oak barrels for 12 months. This is a lot more reticent than the Viña de Vaca; it's subtler, serious and terribly elegant and balanced. It has contained ripeness and 13% alcohol, a pH of 3.36 and 5.16 grams of acidity. It's finer-boned, more elegant and precise. The mouthfeel is beautiful, with very fine tannins. The two wines are getting more differentiated, getting their own personality. 12,500 bottles produced. It was bottled in March 2024". **96+ points The Wine Advocate**; Luis Gutierrez July 10, 2025

"This is the first vintage that I can recall that the Paixar old vine bottling from Luna Beberide has been broken down into two distinct single vineyard wines. The A Serra bottling hails from Mencía vines that are eighty to one hundred years of age, planted on steep, crumbling slate vineyards. The wine was aged for one year in "one wine" five hundred liter casks and offers up a deep, pure and complex bouquet of cassis, dark berries, espresso, a lovely touch of Mencía botanicals, a superb base of slate minerality, a touch of licorice and a discreet framing of cedary oak. On the palate the wine is deep, young and full-bodied, with tangy acids, ripe tannins, a superb core of fruit, excellent transparency down to the soil, fine focus and grip and a long, complex and impeccably balanced finish. This is a puppy and is going to demand some cellaring time, but in due course, it is going to be a stunning bottle of wine! 2035-2075". **95 points View from the Cellar**; John Gilman; May- June , 2025

"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

