

# Paixar 2004



**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. Aged for 16 months in new French oak barrels and bottled without any filtration. Harvested at 20 hectoliters/hectare.

## Reviews:

“Inky ruby. Potent cherry and dark berry aromas are expansive and pure, and perked up by spicy cinnamon and clove. Strong blueberry and blackcurrant flavors are complicated by floral pastille and mineral elements that carry through the finish. This gained weight and sweetness with air, offering a range of dark berry liqueur impressions and outstanding persistence.”

**93 points International Wine Cellar issue 133 July/Aug '07**

“Paixar’s hallmark of elegance combined with intensity is readily apparent in the 2004 vintage. Slightly fresher than the 2003, its minerality and succulence is sustained throughout an incredible finish. Polished fine tannins lend structure without being intrusive. Despite spending 16 months in new French oak barrels, this is not an ‘oaky’ wine. Beautifully integrated, the multitude of flavors slide together effortlessly and last seemingly forever.”

**96 points Wine Review Online August 28 '07**

“purple-colored and super-fragrant with a bouquet of pain grille, pure mineral, scorched earth, and blueberry compote. Plush and layered, it neatly conceals enough ripe tannin to support 5-7 years of further cellaring. Drink this lengthy, pleasurable effort through 2025.”

**93 points Wine Advocate issue 175 February '08**



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