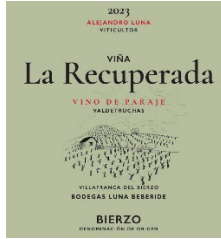


Viña La Recuperada (Red Wine)



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% Mencía, from a plot planted 1918
Altitude/Soil	600-700 m. calcareous clay and decomposed slate over mother rock
Farming Methods	Practicing Organic; Vegan
Harvest	Hand harvested into small boxes
Production	The grapes were partially crushed and fermented for a month with spontaneous fermentation in stainless steel vats.
Aging	Aged for 12 months in 500 L French oak barrels
UPC/SCC/PackSize	8437002954529 / 8437002954024 / 12

Reviews:

“The 2023 Viña La Recuperada comes from an old recovered vineyard that was abandoned on their estate. It is at a slightly higher altitude (750 meters above sea level) and has been certified organic for four years now, but the wine carries no certification. This fermented in stainless steel with indigenous yeasts and matured in 500-liter barrels for 12 months. It has moderate ripeness and a medium-bodied palate, with 13% alcohol, a pH of 3.36 and 5.16 grams of acidity. There is a jump in seriousness; this has more concentration but there's no weight, and the tannins are sweet and round. It's a wine more from the valley than the ones from Dragonte. 3,500 bottles produced. It was bottled in February 2025. 2026 – 2031”.

94 points **The Wine Advocate**; Luis Gutierrez July 10, 2025

