

Virgen Del Galir A Villeira

THE FACTS

COUNTRY: Spain

REGION: Galicia

APPELLATION: Valdeorras

CEPAGE: 100% Mencia

WINEMAKING: The fermentation process with whole grape bunches is carried out in 6 different second used oak barrels of 500 liters, using natural yeast.

ALCOHOL BY VOLUME: 13.5%

AGING: 12 months in the same oak barrels used for fermentation.



THE STORY

The Virgen del Galir winery was founded in 2002 in a valley of the Galir river, in Éntoma, a small village in Orense, Galicia, Northern Spain. The “Camino de Santiago” crosses through this village. Virgen del Galir is a member of the Valdeorras DO.

PHILOSOPHY: Maruxa mencia and godello aim to showcase the terroir from Valdeorras, high in acidity, freshness and minerality preserving the character of this region.

THE SELLING POINTS

AWARDS: 94pts James Suckling, 93pts Robert Parker

SUSTAINABILITY: Vegan, Sustainable In Practice, Natural Fermentation

