



ADEGA CACHÍN PEZA DO REI

A TEIXEIRA • RIBEIRO SACRA

The Enríquez Family, Proprietor

Ribeira Sacra and its Sil River Canyon must be counted among the world's most spectacular wine regions. Upon visiting, it is impossible to miss the region's potential for supremely expressive and individualistic wines. While the DO Ribeira Sacra began to take form in the early 1980s, the Enríquez family was replanting their historic site, Peza do Rei. Eight acres of vertiginous, single-row slate terraces form a perfect south-facing amphitheater on the Edo River tributary of the Sil. Mencía is planted for red wines, Godello, Treixadura and Albariño for whites. The modern bodega is excavated into a hillside for complete temperature insulation, and boasts thoroughly updated winemaking equipment.

PEZA DO REI BLANCO

Tanzer's IWC on the 2008: **89 points** "Light yellow. Candied lemon peel, beeswax, resin and a honeyed nuance on the floral nose. Fat but firm-edged, with refreshing cut to the pungent citrus and botanical herb flavors."

PEZA DO REI MENCÍA

100% Mencía partially aged in new French oak for three months.

Parker's Wine Advocate on the 2008: **89 Points** "The 2008 Peza do Rei Tinto Mencia was partially barrel aged. Dark ruby-colored, it reveals a perfume of mineral/earth, leather, and raspberry. Sweet, savory, and pleasure-bent on the palate, this is an offering that is an excellent value for drinking over the next 3-4 years."

PEZA DO REI BARRICA

100% Mencía partially aged in new French oak for three months.

Tanzer's IWC on the 2007: **90 Points** "Vivid ruby. Spicy cherry and red- and blackcurrant aromas are complemented by tobacco, smoky minerals and licorice. Taut, juicy and fresh, offering precise bitter cherry and succulent herb flavors, with excellent mineral cut on the back. Impressively elegant and precise wine, with the balance to age."

Thank you for your time and for your interest in Connoisseur Wines.