

PAZO CILLEIRO

ALBARIÑO 2016



Description:

The third vintage of Pazo Cilleiro has a lively golden yellow color, with green reflections. It is clean and well balanced, with citric fruits and white fruit notes, with small white flower aromas. The taste mimics the nose – it is fresh, round and elegant on the palate, with a persistent, refreshing finish.

Winemaker's Notes:

The grapes for this Albariño come from selected small vineyards around the winery, in Salnés Valley, in the heart of the Rías Baixas appellation (in Galicia - Northwestern Spain). The soil is granite, quite rich in quartz but poor in organic components, with a sandy texture. The vines are 20 to 25 years old, grown mostly in the traditional pergola system. All processes, from vineyard to winery, are focused to extract the maximum quality of this highly concentrated grape. The grapes are hand-harvested, hand-selection and hand-sorted, then destemmed and undergo 14 days of fermentation in stainless steel tanks. The wine then spends 4 to 5 months in the tanks for a natural evolution to take place, with a further 3 months' time in the bottle before coming to market. Unlike many other Rías Baixas wines, Pazo Cilleiro does not undergo malolactic fermentation. Therefore, the wine keeps its acidity, yet is balanced by the concentrated fruit for a complex, sophisticated white wine with great mouthfeel and better ageing potential.

Serving Hints:

Serve chilled on its own, or as a great accompaniment to any kind of shellfish, light seafood, Sushi, Fish Paella or soft and creamy cheeses.

PRODUCER:	Pazo Cilleiro
COUNTRY:	Spain
REGION:	Rías Baixas
ALCOHOL %:	13%
GRAPE VARIETY:	100% Albarino
RESIDUAL SUGAR:	3.0 g/l
TOTAL ACIDITY:	9.26

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	38.40	12.02	8.98	12.48	4x14	853725006013	1843701520204-1

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