

PAZO CILLEIRO

ALBARIÑO 2017



Description:

Pazo Cilleiro Albariño has a lively pale gold color with greenish reflections. It is clean and 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, full, and refreshing finish.

Winemaker's Notes:

The grapes 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, with a sandy texture. The vines are 20-25 years old, grown both in trellis & in the traditional pergola system. Weather conditions in 2017 allowed an extended harvest. The result was an abundant production & excellent grape health and quality. All processes, from vineyard to winery, are focused to extract the maximum quality of this highly concentrated grape. The grapes are hand-harvested (from the end of September to the beginning of October), hand-selected, and hand-sorted, then destemmed and undergo 14 days of fermentation in stainless steel tanks. The wine then spends a minimum of 3 months in the tanks, with a further 2 months' minimum time in the bottle before coming to market. A balanced, complex, sophisticated white wine with great mouthfeel & better aging potential.

Serving Hints:

Serve at 48-50° F. Enjoy it chilled on its own, or as a great accompaniment to all types of fish and shellfish in any cooking technique, sushi, fish paella, salads, fruit salads, or soft and creamy cheeses.

PRODUCER:	Pazo Cilleiro
COUNTRY:	Spain
REGION:	Rías Baixas
ALCOHOL %:	13%
GRAPE VARIETY:	100% Albariño
RESIDUAL SUGAR:	2.20 g/l
TOTAL ACIDITY:	7.30

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Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.91	12.05	8.98	12.48	4x14	85372500601-3	2843701520201-7