

2018 pazo cilleiro albariño

DESCRIPTION

Pazo Cilleiro Albarino 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 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. There were moderate temperatures and a high rain average – although it was Sunny and dry by the end of the summer. This allowed for good development of vine-plants as well as very healthy grapes. All processes, from vineyard to winery, are focused to extract the maximum quality of this highly concentrated grape.

INTERESTING FACT

A Pazo is a type of Galician traditional house. Similar to a manor house, pazos are usually located in the countryside.

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, and fruit salads.

Quintessential Wines

Pazo Cilleiro <u>Region</u> Rías Baixas

Producer

WINE DATA

<u>Country</u> Spain

Wine Composition 100% Albariño <u>Alcohol</u> 13.0% <u>Total Acidity</u> 7.02 G/L <u>Residual Sugar</u> 1.8 G/L

