



PAZO CILLEIRO



2019 PAZO CILLEIRO ALBARIÑO

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.

WINE DATA

Producer

Pazo Cilleiro

Region

Rías Baixas (D.O.)

Country

Spain

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. The grapes were hand-harvested between Sept. 11-28th. There were moderate temperatures and a high rain average – although the end of the 2019 vintage was defined by very dry weather. As a result, grape production was lower than the previous year, but of an excellent health and very high quality. Grapes are hand-sorted, 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 bottle before coming to market.

Wine Composition

100% Albariño

Alcohol

13.0%

Total Acidity

7.90 G/L

Residual Sugar

1.6 G/L

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.