



PAZO CILLEIRO



WINE DATA

Producer

Pazo Cilleiro

Region

Rías Baixas

Country

Spain

Wine Composition

100% Albariño

Alcohol

13%

Total Acidity

7.90 G/L

Residual Sugar

1.6 G/L

2020

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.

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. The 2020 vintage was defined by normal climate parameters and with a dry, warm end, very beneficial for harvest. The grapes arrived to the winery at an optimal healthy. The grapes are hand-sorted, de-stemmed 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.

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.