



PAZO CILLEIRO



## WINE DATA

### Producer

Pazo Cilleiro

### Region

Rías Baixas

### Country

Spain

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### Wine Composition

100% Albariño

### Alcohol

12.5%

### Total Acidity

9 G/L

### Residual Sugar

1 G/L

### pH

3.24

# 2021 PAZO CILLEIRO ALBARIÑO

## DESCRIPTION

This Albariño is a very lively pale gold, with green reflections. Pazo Cilleiro has an intense nose, with pronounced notes of citrus and white fruit (pears, apples and white peaches), as well as floral hints. The palate is vibrant and fresh, with the fruit from the nose filling the mouth. It has the typical intense texture of a well-grown Albariño, with a round, persistent and pleasantly refreshing finish.

## WINEMAKER NOTES

The grapes are selected from small vineyards around the winery in Salnés Valley, which is the heart of Rias Baixas, along Spain's northwest coast. The soil is granitic, rich in quartz, with a sandy texture, and the average age of the vines is between 20 to 25 years. The climate is Atlantic, with moderate temperatures and an abundance of rain. The summer of 2021 was cooler and rainier than normal, although at the end of August there was good weather conditions, which allowed an easy and fast harvest. Its results were an outstanding yield of very good quality grapes. Many consider it a historic harvest in terms of grape quality.

Harvest was conducted by hand in small boxes, taking place later than usual, during the last two weeks of September. The grapes were destemmed, gently pressed and then transferred to stainless steel vats, where they were fermented over fourteen days. The finished wine rests in bottle for an average of two months before release.

## SERVING HINTS

Albariño is a refreshing wine served chilled, on its own, or with most fish or shellfish, from lobster to oysters to shrimp, cooked or raw, especially sushi, ceviche, carpaccio.