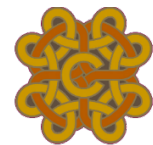


# PAZO CILLEIRO

QUINTESSENTIAL WINES  
IMPORTER | MARKETER | DISTRIBUTOR  
[www.quintessentialwines.com](http://www.quintessentialwines.com)





PAZO CILLEIRO

# History

In the 11<sup>th</sup> century a group of French monks from Cluny, Burgundy traveled to Galicia following the way of St. James.

Nestled in a picturesque valley by the sea they built a monastery known as **Armenteira** and began planting vines. Those vines soon adapted to the new environment.

One of the monks was appointed as winemaker for the monastery; called the “*Cilleiro*” or *Cellar Master*.

1,000 years later, we continue to make wine in this area, inspired by the passion of the ancient Cilleiros.





# About the Region

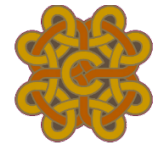
The Rías Baixas Denomination of Origin is relatively new, **established in 1988**.

In 1995 there were 1,200 acres of vineyards, growing to **nearly 10,000 acres presently**.

Because of the DO's youth, it is not possible to speak of "old wines". However 32% of the vineyards are over 20 years old and 22% are over 35 years old.

Parcels in Rías Baixas are very small, with just over **10,000 acres divided between 21,825 different parcels**. 2.2M lbs. of grapes were harvested in 2021 by 350 different growers.





PAZO CILLEIRO

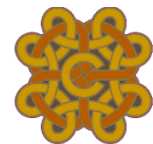
# About the Winery

Winery located in the **Vallé del Salnés**, a privileged subzone of **Rías Baixas** whose wines are characterized by salinity and acidity. **Albariño** is the region's hallmark variety and highly valued. Pazo Cilleiro's vineyards are less than 3 miles from the sea.

The Vallé del Salnés features **granitic origin soils**, rich in quartz and have a sandy texture. These unique soil qualities give the Albariño grapes their particular character.

After the winery's purchase in 2015, **Muriel Wines** applied aging techniques from their **Riojan wineries** to **Rías Baixas**. Portions of the wine is aged in 225 and 500 liter barrels. They use porous plastic ovoids as well to maintain freshness and traditional fine lees contact in stainless steel tanks.





PAZO CILLEIRO

# 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 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.

## SERVING SUGGESTIONS

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.

