



Floral scents and fruity notes. Very fresh.

HARVEST

The growth cycle started at the end of March, a week later than usual for the area.

The delay continued throughout the growing season, marked by high humidity and mild temperatures in the DO Rías Baixas, ideal conditions for ensuring a quality vintage. High temperatures and good weather in mid September ensured proper ripening and grapes in perfect condition at harvest.

We started picking on September 19 at Finca Xan Grande in O Rosal.

VINEYARD, GRAPES & WINEMAKING

62% Albariño grapes from our vineyards in O Rosal, 17% Caiño, 11% Loureiro and 10% Treixadura.

After manual harvesting, choice grapes were placed in 20 kg/44 lb tubs and taken to the winery using refrigerated transport. The best clusters coming out of the sorting table were destemmed. The grapes were cooled to 10°C/50°F and macerated for 10 hours. After this time, they were gently pressed in an inert atmosphere to prevent oxidation. After decanting, the clean must fermented at 15°C/59°F. The wine did not undergo malolactic fermentation because of the balance contributed by the grape varieties. All processes, from harvest to the final blend, were carried out separately for each variety. The wine was kept on the lees until bottling, with periodic stirring to keep them in suspension and provide the wine with complexity.

PRESENTATIONS



ANALYTICAL DATA

Alcohol Content Total Acidity

12.5% Vol **6.40 g/l**

Volatile Acidity Dry Extract

0.36 g/l **23.5 g/l**

PAIRING

Pazo de Seoane 2018 is a wine to enjoy with any appetizer, seafood, salads, fish rice dishes, fowl, and fresh cheese.

TASTING NOTES

Greenish yellow; clean and bright. High aromatic intensity; outstanding complexity contributed by the mixture of grape varieties. The Albariño notes of pears, apples and melon stand out in harmony with the floral touches provided by the Loureiro and Treixadura. Enjoyably fresh on the palate, with very good structure and a long, silky, fruit-laden finish.