



Floral scents and fruity notes. Very fresh.

HARVEST

After typical early spring weather, a dry second half of May with high temperatures allowed for good fruit setting. The summer, particularly July, was very hot and dry, with extreme temperatures for this area at this time of year. High-pressures dominated in August, although active storms during the second half of the month brought providential rains that helped to complete grape ripening. The entire growth cycle was about ten days ahead of 2019. Good weather at harvest time helped secure a top quality vintage.

VINEYARD, GRAPES & WINEMAKING

60% Albariño grapes from our vineyards in O Rosal, 12% Caiño Blanco, 21% Loureiro and 7% Treixadura.

In O Rosal, we started picking the grapes in excellent condition on September 7th. We collected the grapes in 20 kg/44 lb tubs that were quickly taken to the winery in refrigerated vehicles. There, they were unloaded onto the sorting table, where any bunch failing to be in perfect condition was removed. After destemming, the grapes were cooled to 10°C/50 °F and macerated for 10 hours. We pressed the grapes in membrane presses under inert atmosphere to prevent oxidation. After racking, the must fermented at 15°C/59 °F. Each variety is processed individually until the final blending prior to bottling. The wine was kept on the lees, with periodic stirring to keep them in suspension and provide complexity.

PRESENTATIONS



ANALYTICAL DATA

Alcohol Content Total Acidity

12.5% Vol **6.50 g/l**

Volatile Acidity Dry Extract

0.27 g/l **26,9 g/l**

PAIRING

Pazo de Seoane 2020 is a wine to enjoy with any appetizer, shellfish, salads, fish rice dishes, fowl, and fresh cheese.

TASTING NOTES

Straw yellow with greenish hues; clean and bright. It is powerful on the nose, where one can appreciate aromas of ripe apples and other white fruits (pears) and also white flowers. The whole is subtly underscored by hints of grapefruit. In the mouth it stands out for its freshness, power and structure. It is very tasty.