



Floral scents and fruity notes. Very fresh.

HARVEST

Although the spring was warm, temperatures fluctuated, which is unusual for this time of year, with sunny days and cold nights that brought bud break forward. At the end of April, some hailstorms, particularly in the area of O Rosal, resulted in early production losses. Flowering took place at the end of May, also with very variable weather, which continued throughout the summer, although final rainfall figures were normal. The high temperatures of the first half of September helped to complete the ripening of the grapes and the vineyards were picked out by the time the first autumn storms arrived on 21 September.

VINEYARD, GRAPES & WINEMAKING

58% Albariño grapes from our vineyards in O Rosal, 15% Caiño, 15% Loureiro and 12% Treixadura.

With excellent ripening, we started picking the Loureiro and Treixadura varieties in our estates in O Rosal on 9 September. The 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, under 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 these local grape varieties. All the processes, from harvest to the final blend, were carried out separately with each variety. The wine was kept on the lees until bottling, with periodic punch downs to keep them in suspension and provide the wine with complexity.

PRESENTATIONS



ANALYTICAL DATA

Alcohol Content Total Acidity

12.5% Vol **6.50 g/l**

Volatile Acidity Dry Extract

0.32 g/l **21 g/l**

PAIRING

Pazo de Seoane 2019 is a wine to enjoy with any appetizer, shellfish, 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.