

RÍAS BAIXAS DENOMINACIÓN DE ORIXE

PAZO DE SEOANE

O' Rosal

THE SOUL OF VAL DO ROSAL

"The presence of such exceptional yet minor varieties - Loureiro, Caiño, and Treixadura - adds greater complexity to Albariño. It's a different wine, very personal and deeply rooted in the land." Ángel Suárez (Winemaker at Lagar de Fornelos)

HARVEST 2023

Warmer and rainier winter than usual. Spring, dry and with very high temperatures, led to an early bud break and adequate fruit set. Extremely warm summer with numerous tropical nights. September began with occasional stormy episodes and sunny weather that extended until October with record temperatures.



Albariño (60%) complemented with native varieties: Loureiro (33%), Caiño Blanco (6%), and Treixadura (1%).



All Albariño grapes come from our plots in the subzones of O Rosal (Pontevedra).



Acidic with sandy-loam texture, with a high presence of schist.

HARVESTING

One of the earliest in recent years, starting on August 31st in the Silvosa estate and the rest of the varieties from September 11th. Manual harvesting, with a first selection of clusters in the vineyards, quickly transported in small boxes to the winery. Then, they are examined grape by grape by the optical sorter, eliminating those that do not meet our strict parameters.

VINIFICATION

We cool the must to 10°C for pressing in an inert atmosphere to avoid undesirable oxidations. After settling, fermentation takes place at 15°C. Due to the weather conditions and the balance of the musts, the wines do not undergo malolactic fermentation. For each variety, we complete all processes separately until the final blending prior to bottling. Conservation of the wine in tanks along with its fine lees, which we keep in suspension through periodic stirring, thus providing complexity.

TASTING NOTES

Bright and lively greenish-yellow color. Outstanding aromatic intensity with a notable predominance of the floral notes characteristic of the Loureira grape, the fruity touches of apricot and apple typical of Albariño, and the citrus and mineral background provided by the Caiño. An exquisite combination of native nuances that is rounded in the mouth, enjoying a very lively, subtle, and balanced wine with a long and elegant finish.

PAIRING SUGGESTIONS: Pazo de Seoane 2023 is an ideal accompaniment to appetizers, seafood, and fish. Recommended with soft cheeses, oriental cuisine, rice, pasta, and poultry.



12,5% Vol. Serve between 10-12°C.



75 cL

ANALYSIS : Total Acidity: 6.54 g/l (tartaric). Volatile Acidity: 0.29 g/l Reducing Sugars: 1.8 g/l

