

RÍAS BAIXAS DENOMINACIÓN DE ORIXE

PAZO D SEOANE

O' Rosal

"The personality of O Rosal is born from the dialogue between its grape varieties. In 2025, the grapes' exceptional health and balanced ripening allowed each variety to express its character with remarkable clarity, giving rise to a vibrant, elegant wine with a profoundly Atlantic identity."
Olga Verde, Winemaker at Lagar de Fornelos.

2025 VINTAGE

The 2025 vintage was marked by a warm, wet winter and spring, which encouraged an early start to the growing season. Following an especially rapid flowering and excellent fruit set, the vineyard maintained outstanding health throughout the entire cycle. Stable summer conditions allowed for slow, balanced ripening, resulting in grapes of exceptional quality, with a very pure aromatic expression, pronounced fruit intensity and the characteristic freshness of wines from the Val do Rosal.



Albariño (73%) complemented by native grapes: Loureiro (12%), Treixadura (11%) and Caiño Blanco (4%).



All Albariño grapes come from our vineyards in the O Rosal subzone (Pontevedra).



Sandy-loam texture with high schist content.

HARVEST

Following meticulous monitoring of the ripening process in each plot, we began harvesting in August. This was an exceptionally early vintage, allowing us to pick the grapes at their optimum point of balance between freshness, concentration and aromatic expression. Harvesting was carried out by hand in small crates, with the grapes transported immediately to the winery and subjected to rigorous optical berry-by-berry selection to ensure that only the highest-quality fruit was used.

WINEMAKING

At the winery, the grapes are chilled before being gently pressed under an inert atmosphere to preserve their full aromatic richness. The musts undergo static settling, and each variety is fermented separately at low temperatures to respect its individual identity. We then carry out the traditional O Rosal blending process, in which each variety contributes personality and complexity to the final wine. The wine does not undergo malolactic fermentation, thereby preserving the natural tension and freshness of the vintage. It remains on its fine lees, with periodic lees stirring, until bottling, gaining volume and depth without losing vibrancy.

TASTING NOTES

Pale straw-yellow in colour with greenish highlights, clear and bright. The nose is fresh and precise, with aromas of white fruit, citrus and stone fruit intertwined with delicate floral notes and an elegant herbal character typical of Loureiro. Treixadura brings breadth and harmony, while Caiño Blanco enhances the wine's tension and mineral character. On the palate, it is fresh, balanced and enveloping, with beautifully integrated acidity, a silky texture and a long, saline and persistent finish that reflects the Atlantic personality of the Val do Rosal.



12.5% Vol. Serve between 10-12° C.



75 cL

ANALYSIS:

Total Acidity: 6.8 g/L (tartaric acid). Volatile Acidity: 0.30 g/L. Reducing Sugars: 1.6 g/L.



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