

PAZO PIÑEIRO 2016



VINTAGE

The 2016 vintage was irregular with lower rainfall than normal in autumn and winter. In addition the DO Rías Baixas saw an attack of mildew in May and June causing a lack of healthy grape. The harvest was later than in previous years due to high rainfall at the time of budding which caused a 15 to 20 day delay. Lack of rainfall throughout the year caused a shortage in healthy grapes however the stress caused to the plant gave for better quality. The harvest began on 16th September and finished on 26th. At harvest the grape showed good acidity and optimum baume. As a result a good continuous harvest was carried out.

WINEMAKING

The grapes used for the production of Pazo Piñeiro are from a single vineyard of more than 25 years old with simple cordon trellising. Following a short maceration of 10 hours at 8°C the grapes are gently pressed to maintain the varietal flavours. The fermentation takes place in 300 and 500 litre barrels, using natural yeasts produced by the grape. The wine is then aged on its natural lees for 9 months. It only undergoes battonage when needed to aerate the lees.

WINEMAKER'S COMMENTS

Pazo Piñeiro presents a bright pale yellow colour. A powerful nose with aromas of fresh herbs, bay leaves, eucalyptus, floral notes and citrus. Slight toasted notes with touches of baked apple. On the palate dry with a citric character, prevailing grapefruit and pineapple flavours that provide the wine with liveliness and freshness. Finally, it is bulky, long and very persistent.

SERVING AND PAIRING

Ideal with medium bodied dishes such as baked fish, small game and rich dishes. Serve chilled 10 – 11°C.

Grape varieties:
100% Albariño

ABV:
13%

Residual sugars:
3 g/l

Volatile Acidity:
0,48 g/l (acetic acid)

Total acidity:
6,5 (tartaric acid)

pH:
3,37

DO Rías Baixas
Condado de Tea

Suitable for vegans

Contains sulphites

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