LUSCO
2020

PAZOS DE LUSCO

ADEGA

VINTAGE

The 2020 growing year began with a healthy burgeoning of bunches on the vines, indicating that the harvest to come would be good. The situation slowly became challenging however, not just in Rías Baixas but across the whole country because of early attacks of mildew that we were, fortunately, able to get under control. Our yields were very good in general terms, with the added novelty of harvesting our new vineyard for the first time, which provided a qualitative step forward. The main feature of this harvest was excellent quality grapes with very good pH and acidity values as well as great balance, even though this was one of the earliest harvests in the history of D.O. Rías Baixas. At Pazos de Lusco we started the harvest on 1st September, whilst historically the usual start date had been the second week of September.

WINEMAKING

The grapes are manually harvested and transported in small boxes, to keep the berries intact. Once we reach the winery, we select the best bunches on a triage table .This year, as a novelty, we combined long, cold macerations (12 hours) with shorter ones (4-6 hours), in which the grapes are directly pressed to give our wine complexity and freshness. Using native yeasts we carry out different fermentations, always with our own grapes from the estate. In addition we were able to carry out lengthy aging on lees (5 months), which will produce wines that linger on the palate without losing their freshness.

WINEMAKER'S COMMENTS

Lusco 2020 is clear and bright. On the nose the wine is intense, displaying aromas typical of the grape variety: ripe fruit – apple and pear – complemented by floral notes. On the palate the wine is rounded and harmonious and, despite its youthfulness, is really mature. Long and intense, with an interesting hint of citrus and great balance between acidity and alcohol, this is a structured, very elegant wine.

SERVING & PAIRING

Perfect to accompany seafood and fish, such as hake or a good turbot. Serve between 9º and 11º C.

Variaties: 100% Albariño	ABV: 13%	Ph: 3,21
Volatile Acidity: 0,44 g/l (ácido acético)	Total Acidity : 6,60 g/l (ácido tartárico)	Containe sulfites
D.O. Rías Baixas Subzona: Condado de Tea	Residual Sugars: 2,9 g/l	VEGAN

@PazosdeLusco

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González Byass
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Familia de Vino