

PAZO PIÑEIRO 2020



THE HARVEST

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 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 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 nine months, before placing the wine in the tank where it remains in contact with the lees for a further five months. This provides a dense and round palate.

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

Perfect with rice dishes, pasta, poultry and seafood when served at 9° to 11C.

Grape varieties:
100% Albariño

ABV:
13.5%

Reductive sugars:
1.9 g/l

Date of harvest:
early September

Total acidity:
6.50 (tartaric acid)

Ph:
3.39

Suitable for vegans

Volatile acidity:
0.60 (acetic acid)

Contains sulphites
Country of origin: Spain

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Familia de Vino