

PAZO PIÑEIRO 2021



THE HARVEST

The 2021 grape quality has been good, despite having to deal with a summer which slowed down the maturation of the grapes. The harvest started the 27th of August and it continued until the second week of September, we were one of the first to start harvest in the region as we had one vineyard that matured well, a fact that really helped with the final blending of the wines to give to give balance and acidity.

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%

Reductive sugars:
2.4g/l

Date of harvest:
early September

Total acidity:
6.50 (tartaric acid)

Ph:
3.43

Suitable for vegans

Volatile acidity:
0.41 (acetic acid)

Contains sulphites
Country of origin: Spain

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