

PAZO PIÑEIRO 2019



THE HARVEST

At Pazos de Lusco the vintage 2019 started on the 9th September and finished on the 18th. In terms of quality the fruit was very healthy and initial tastings showed us a glimpse of the fabulous quality. The yields were quite disparate as we had some parcels with good quantities and others with less. Spring was very warm, a little too warm in fact which meant that flowering did not take place in optimum conditions, fruit set was not 100% and as a result some of the bunches didn't form correctly. Rainfall was not as intense as in other years; during the vegetative cycle around 375l/m² which meant that our final yields were much better than expected.

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:
4.5 g/l

Date of harvest:
mid-September

Total acidity:
6.80 (tartaric acid)

Ph:
3.33

Suitable for vegans

Volatile acidity:
0.57 (acetic acid)

Contains sulphites
Country of origin: Spain

PAZOS DE LUSCO

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Familia de Vino