

LUSCO

2023

PAZOS DE LUSCO
A D E G A



HARVEST

If we look back over the year, we had a drought from last year's harvest that took its toll on the pruning rods, so we had to be careful and conservative so as not to damage the plant. The year began with a lot of continuous rainfall, which was somewhat damaging when the plant started to bud. Spring made us be more attentive than in a normal year, Mildew (the predominant disease in our area) had all the ingredients to develop. Throughout the DO and especially in our Condado do Tea sub-zone, it did its thing. Some winegrowers have had small production losses because of it, others have lost considerably more (40%). Even so, the production of the DO has been historic, almost 45 thousand kgs of grapes, and it has been an early harvest for some of our vineyards, for others we have had to wait a little longer, due to the low temperatures in our area this summer. It was a very Galician harvest (with stops and starts again). In terms of Kgs, in Lusco it was not bad, we managed to get a good harvest.

WINEMAKING

Harvesting at Lusco is done manually in 17 kg boxes. Due to the usual heat on harvest days, once the grapes arrive at the winery, we store them for a few hours in a refrigerated room in order to lower the temperature and process them safely and without the risk of unwanted fermentation. After this time and after monitoring the maturation and entry into the winery, we decide the destination of each batch, of each estate. That destination is how we are going to process them, direct pressing, long or short cold maceration All the grapes go through a selection table for analysis and visual screening. Subsequently, we cold rack without reducing the temperature too much, because for our fermentation we find it more interesting to do it this way as the next process would be the alcoholic fermentation and this we do it with a selection of our yeasts (from our most historic vineyards) and making different feet of vat. Finally, we choose the best lees and keep the wine in contact with them, to give it length without losing freshness.

WINEMAKER'S NOTE

Lusco 2023 has a straw yellow colour, clean and bright. This vintage is characterised by a very intense nose, dominated by hints of fresh fruit, apple and citrus notes. It stands out for its finesse and intensity. On the palate, it is a very rounded wine with just the right amount of acidity, but at the same time fresh and intense, all of which is provided by the climate of our Condado do Tea sub-zone. Harmonious, elegant, it invites you to keep drinking. As is characteristic, Lusco's work on the lees gives it roundness, fat and maturity.

SERVICE AND PAIRING

Perfect with seafood and fish, such as hake or turbot. Serve between 9° and 11 ° C.

Varieties:
100% Albariño

Alcohol:
12.5%

Sugars
1.5 g/l

Volatile acidity:
0.39 g/l

Total Acidity:
5.2 g/l (ácido tartárico)

pH:
3.6

D.O. Rías Baixas
Sub-area: Condado de Tea

Ageing:
Sobre lías

Contains sulphites
Suitable for vegans



@PazosdeLusco

PAZOS DE LUSCO

Grixó-Alxén, 36458 Salvaterra do Miño
914 903 700 / www.lusco.es

FAMILIA

GONZÁLEZ
BYASS

VINOS Y SPIRITS-1835

PAZO DE LUSCO 2024



THE HARVEST

As in recent years, since we planted our vineyard on gravel soils, very close to the Miño River, our harvests begin at the end of August, making us one of the first wineries to start. In our subzone, Condado do Tea, it has been a very progressive harvest, with no interruptions. Thanks to a good summer, the grape ripening was ideal, reaching the desired parameters: a good alcohol level, well-controlled acidity, and just the right amount of malic acid to maintain our typicity.

It was a year where the weather didn't give us a break, and we had to remain alert from mid-April to July, as the conditions were perfect for the development of mildew, which put constant pressure on us, leading to slight production losses.

ELABORATION

The harvest at Pazos de Lusco is done manually in 17 kg crates. Due to the usual heat during harvest days, once the grapes arrive at the winery, they are kept for several hours in a refrigerated room to lower their temperature, ensuring safe processing without the risk of unwanted fermentations. After that time, and after monitoring the ripening process and arrival of the grapes, we decide the fate of each batch, from each vineyard. Depending on the vineyard, its age, how it ripened, and its vegetative state, we use different types of pressing: direct, long or short cold macerations, etc. After cold settling, we perform fermentation.

We will use different fermentation starters, where we multiply our native selected yeasts from the vineyard, which will ferment the entire harvest, giving the wine a unique character of our terroir. This process lasts about three weeks, with fermentation at different temperatures to achieve various aromatic profiles. Afterward, the wine is left on its lees to increase structure and refine any peaks of acidity.

WINEMAKER'S COMMENTS

Pazo de Lusco 2024, visually clean and bright. On the nose, it's intense, fruity, fresh, with hints of apple and citrus. On the palate, it's long, intense, with a good balance of acidity, round, and with citrus notes. A wine with great aging potential, full-bodied, and with a lot of structure.

SERVICE AND PAIRING

Perfect to pair with seafood and fish, such as hake or a good turbot. Serve between 9° and 11° C.

Varieties: 100% Albariño	Alcohol: 13%	Sugars: 2,4 g/l
Volatile Acidity: 0.36 g/l (acetic acid)	Total Acidity: 6.3 g/l (tartaric acid)	Ph: 3,45
D.O. Rías Baixas Subzone: Condado de tea	Aging: On lees	Contains sulfites Vegan-friendly



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