

LUSCO

2025



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.

WINEMAKING

The harvest at 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 COMMENT

Lusco 2025, 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.

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: 13,42%

Sugars: 1,7 g/l

Volatile Acidity
0,36 g/l
(acetic acid)

Total Acidity
6,3 g/l
(Tartatic Acid)

Ph: 3,45

D.O. Rías Baixas
Subzone:
Condado de Tea

Aging: On lees

Contains Sulfites
Vegan-Friendly

— FAMILIA —

f i t @PazosdeLusco

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GONZÁLEZ
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VINOS Y SPIRITS · 1835

