

Albarino



Origin

Country	Spain
Wine Region	Galicia
Winery	Pazo de Barrantes

Technical Data

Grape Varieties	Albarino
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification

The grapes are picked by hand and transported in small crates to the winery. After an exhaustive selection, the grapes are destemmed and pressed gently and slowly in a pneumatic press. The must is decanted by flotation to ensure greater aromatic purity and then fermented at 10°C in stainless steel tanks for approximately 60 days. After fermentation, it remains 2 months with the fine lees in the stainless-steel tanks.

Ageing

7 months in stainless steel tanks, 15% in acacia wood barrels and 16 months in bottle.

Awards and Certificates

Robert Parker: 94 points
Wine Spectator: 91 points (Top 100 Wines)

Description

In Brief

Albarino is one of Spain's outstanding whites which is traditionally paired with seafood. This amazing Albarino by Pazo de Barrantes takes the variety to a higher level of finesse. The estate is 12 hectares divided into 8 different plots and located around the winery. The soils of the estate are granitic, with sand on the surface and the average age of the vineyard is 35 years.

Tasting notes

This new Pazo Barrantes will surprise with an extremely elegant and expressive nose; fine aromas of white stone fruits, hints of citric fruits, balsamic nuances, acacia blossoms and bay. Liveliness and freshness in the palate, with a fluid texture and a balanced, long finish.

Food Pairing

Pairs beautifully with grilled queen scallop over truffled potatoes, shrimp with mint, marinated sardine, grapefruit jam and blood orange.

Notes

