Pazo de Seoane Rosal|2017

LAGAR Ð CERVERA

Very fresh. Well-integrated and well-balanced acidity.
Floral scents and fruity notes.

HARVEST

A very warm spring caused brought the growth cycle about ten days ahead compared to the previous year. Fortunately, the Rías Baixas wine region was not affected by the harsh, late-April frosts which compromised the vineyards of the rest of Galicia DO's. High temperatures and drought during the summer defined this harvest, with good ripening of our Albariño grapes, which were picked in perfect condition.
We started picking at Finca Xan Grande in O Rosal very early, on 6 September.

VINEYARDS & GRAPES

68% Albariño grapes from our vineyards in O Rosal, 11% Caiño and Treixadura and 10% Loureiro.

VINIFICATION

After manual harvesting, choice grapes were placed in 20 kg tubs and taken in refrigerated transport to the winery. The best clusters coming out of the sorting table were destemmed. The grapes were cooled to 10 °C and macerated for 10 hours. After this time. they were gently pressed in an inert atmosphere to prevent oxidation. After decanting, the clean must fermented at 15 °C. All the processes, from harvest to the final blend, were carried out separately with each variety. The wine was was kept on the lees until bottling, with periodic stirring to keep them in suspension and provide the wine with complexity.

ANALYTICAL DATA

Alcohol content (Vol.)	Total Acidity	Dry extract
12.5%	6.7 g/l	23.3 g/l

75 cl

6 | 12

PAIRING SUGGESTIONS

A wine to enjoy with any appetizer, seafood, salads, fish rice dishes, fowl, and fresh cheese.
Service temperature: 10º-12C.

TASTING NOTES

Yellow with green hues; very bright. Intensely aromatic, with citrus notes of orange zest together set against a tropical background of pineapples, grapefruit and custard apples. Varietal aromas are also prominent, particularly pears, apples and melon together with perceptible floral hints. Fresh and vibrant on the palate, with very good structure and a long, silky, fruit-laden finish.