

PAZO BARRANTES

DESDE 1511



2010

OWN VINEYARD: Our 12 hectare Pazo de Barrantes Estate, surrounding the winery in the D.O. Rías Baixas, Galicia (Pontevedra. D. O. Rías Baixas).

GRAPE VARIETY: 100% Albariño.

MANUAL HARVEST IN CASES: From September the 14th to September the 22nd.

VINIFICATION: Once in the cellar, these grapes are first carefully de-stemmed and then gently pressed. This process helps extract the maximum aromatic potential from the grapes. The grape must is fermented in temperature controlled, stainless steel tanks for 30 days after decantation of the juice's small inner particles. Fermentation takes place in absence of the grape skins. The albariño grape juice is left in contact with its lees for four months in the pursuit of texture and density. Afterwards Pazo Barrantes is aged in tank and bottle before release.

TIME IN DEPOSIT: A minimum of 5 months in stainless steel deposits.

TIME IN BOTTLE: A minimum of 2 months before release.

PAIRING: It matches nicely with all kind of seafood and canned food (anchovies, mussels, cockles...), white fishes, soft cheeses and rice dishes, amongst others.

CONSUMPTION TEMPERATURE:
12°-14° C.

PROENSA WINE GUIDE (SPAIN): 97 points. Top Albariño of Spain, by A. PROENSA.

PEÑIN WINE GUIDE (SPAIN): 92 points. Best 2011 Albariño of Spain. "Excellent Albariño wine on the Podium of the Best Spanish Wines. Fragrant herbs, fruit expression, citrus fruit, ripe fruit, fine lees. Palate: flavourful, fine bitter notes, easy to drink" by J. PEÑÍN.

ABC WINE GUIDE (SPAIN): 92 points. "Finesse and volume" by J. F. CUESTA.

WINE ADVOCATE (USA): 90 points. "A fragrant white that spent several months on its lees. Aromas and flavors of jasmynes, lemon and tropical notes are displayed on a smooth-textured platform featuring lively acidity, plenty of spice notes and excellent balance. This lengthy effort will deliver pleasure for the next 3-4 years" by R. PARKER.

TODOVINO WINE GUIDE (SPAIN): 90 points. Best Buy. "(...) fine, elegant and aromatic, with a deep fruit sensation, pleasantly smooth and fresh (...)".

TELEMARKSAVISA (NORWAY): 5/5 points. "No oak barrel. Straw yellow colour. Nice fruity aroma of apricot and citrus and yellow plums. Medium body, dry and fresh with good fatness. Good bitter fresh aftertaste. To fried, cooked or grilled white and red fish, seafood, asparagus with ham. Conclusion: **A very good Albariño. Drink now or store for another 2 years**".