



Wine sheet

Gran Vino de Guarda La Comtesse 2017

Grape variety

100% albariño

Alcohol content

13,5% Vol.

Bottling date

Abril, 2020



Own single-vineyard

All the grapes come from Pago Cacheiro, a single vineyard of 1.4 hectares planted in 1965, in the heart of our Pazo Barrantes estate. The soil is sandy above granitic bedrock.

Manual harvest

The harvest was carried out in 20 kg crates on September 11th, 2017.

Winemaking

After an exhaustive selection, the grapes are destemmed and gently and slowly pressed in a pneumatic press. The must is decanted by flotation to ensure greater aromatic purity and then fermented at 10°C in 3,000-litre French oak vats for approximately 60 days.

Ageing process

12 months in 3,000l. French oak vats, of which 5 months in contact with the lees and 13 months in concrete tanks.

Number of bottles

8.560 (0,75 l).

Tasting note

The amazing aromatic range of La Comtesse 2017 shows notes of ripe nectarine, quince fruit, hints of thyme, dill and fennel on top of its characteristic eucalyptus base. Full-bodied, savoury, structured, rich, creamy and a fresh yet persistent finish.

"La Comtesse 2017 shows great character and complexity, which provides amazing potential to the wine" María Vargas - Technical Director.

Scores

99
points
Proensa

95
points
Wine Advocate

94
points
Vinous Media

97
points
Gourmets

95
points
Guia ABC

93
points
James Suckling