



PAZO DE BARRANTES

DESDE 1511



PAZO BARRANTES 2016

OWN VINEYARDS

Grapes are sourced from our Pazo de Barrantes estate, surrounding the winery in the Salnés Valley (Rias Baixas, D.O. Galicia).

GRAPE VARIETY

100% Albariño.

MANUAL HARVEST

In 20 Kgs cases. From 15th to 20th September, 2016.

WINEMAKING

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 juice 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. It is left in contact with its fine lees for two months in the pursuit of texture and density.

BOTTLING DATE

March 2017. Pazo Barrantes develops an attractive aromatic complexity and mouth feel along its ageing in bottle

PAIRING

Half-cooked prawn, white truffle and vinaigrette dressing; sea urchin caviar and jig-caught squid, virgin olive oil and citrics; citrics marinated red prawn, vegetables smoked over vine canes; steamed clams over Pazo Barrantes albariño flavouring with lime zest...

CONSUMPTION TEMPERATURE

Recommended serving temperature: 10° C (50° F) to let the wine breathe and show its full aromatic potential.

PAZO 2016 SCORES

GUÍA PEÑÍN (SPAIN): 94 points.