

Wine Sheet

Gran Vino Pazo Barrantes

2021



Own vineyards

Grape variety

The grapes used to produce the wine come from Pazo de Barrantes estate, which spans 12 hectares divided into eight different plots located around the winery in the Salnés Valley. The estate's soils are granitic, with sand on the surface and the average age of the vineyard is 40 years.

100% Albariño

Alcohol content

13,5% abv.

Manual harvest

The harvest was carried out in 20 kg crates from September 18 to 28, 2021.

Winemaking



Nutritional information

After an exhaustive selection, the grapes are destemmed and pressed gently and slowly in a pneumatic press. The must is clarificated by flotation to ensure greater aromatic purity and then fermented at 10°C in stainless steel tanks for approximately 30 days. After fermentation, it remains 3 months with the fine lees in the stainlesssteel tank.

Ageing process

6 months in stainless steel tanks and approximately 15% in 225 l acacia wood barrels.

Bottling date	Number of bottles
July, 2022.	105,274 (0.75 l), 1,827 (1.5 l)

Tasting note

Enveloping nose with intense aroma of nectarine and yellow plum, hints of acacia blossom and fennel on a balsamic background. Vibrant and expressive in the mouth, it reveals the freshness of the vintage on a lively palate that leads to a broad and persistent

"The third release of the new era of Pazo de Barrantes in a balanced vintage with great character"

María Vargas, Technical Director.



Produced and bottled by Pazo de Barrantes S.A. Barrantes - Ribadumia (Pontevedra) - España. Contain sulphites. Protect from direct sunlight and maintain at constant temperature and humidity.