



# Marqués de Murrieta

2006 PAZO BARRANTES ALBARIÑO  
RÍAS BAIXAS

In the heart of the Salnés valley in the Rías Baixas, the Creixell family project continues, with a further 12 hectares of vineyard in the Pazo de Barrantes Estate and a winery in its center that carries the Estate's name. The imposing 16th century manor house, the family home, shares the same values as the Rioja Estate and offers since its origins in 1991 the finest wines possible, while always maintaining true albariño character through the use of the latest technology. Pazo de Barrantes continues to consolidate itself as the leading, quality winery of the Rias Baixas. Pazo Barrantes has a full nose with developed apricot and peachy notes mixed with ripe apple. It has a well-balanced palate; the acidity is crisp without being sharp. Fruits are soft and ripe with a dominant apricot character. The wine has excellent mouthfeel as well as noteworthy purity. It will evolve gracefully over the next years. Key Vinification Aspects: Harvesting by hand of the albariño grapes began Sept. 14. The grapes were taken to the winery in small cases. Once in the cellar, these grapes are first carefully and partially de-stemmed and then pressed in a low-pressure pneumatic press. This process helps extract the maximum aromatic potential from the grapes. The grape must is fermented in 16,500-liter temperature-controlled stainless steel tanks for 30 to 40 days at 14° to 16° C. The fermentation takes place in the absence of the grape skins. Recommended Pairings: Pazo Barrantes pairs well with all types of seafood, white fish, and soft and delicate cheeses. We recommend serving the wine at 12° to 13° C.

## Technical Information

<b>Appellation:</b>	Rías Baixas
<b>Varietal(s):</b>	100% Albariño
<b>Suggested Retail Price:</b>	\$23