



## Marqués de Murrieta

2009 PAZO BARRANTES ALBARIÑO  
RÍAS BAIXAS

In the heart of the Salnés Valley in the Rías Baixas D.O. of Galicia, Marqués de Murrieta, well-known for its premium wines from the family-owned legendary Rioja estate, produces Pazo Barrantes. The 30 acres of albariño vineyards that comprise the Pazo de Barrantes Estate make it the largest single estate in the valley. The wine's true albariño character is a direct reflection of the Creixell family's core values of quality and estate-owned vineyards, paired with a modern winemaking approach and the latest technology.

### Winemaking

Harvest began on September 29 and finished on October 4. The albariño bunches are harvested by hand and taken to the winery in small cases. This vintage has given remarkably low yields. 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 temperature controlled, stainless steel tanks for 30 to 40 days at 14°-16°C. Fermentation takes place in absence of the grape skins. The albariño grape juice is left in contact with its lees for a short time in the pursuit of texture and density.

### Tasting Notes

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. Recommended Pairings: Pazo Barrantes pairs well with any kind of seafood, white fish, soft cheeses and rice dishes. We recommend serving the wine at 12° to 14° C.

### Technical Information

<b>Appellation:</b>	Rías Baixas
<b>Varietal(s):</b>	100% Albariño
<b>Aging:</b>	5 months, 2 months in bottle before release
<b>Bottling Date:</b>	April 2008

