

MAISONS MARQUES & DOMAINES



PAZO BARRANTES
DESDE 1511



Pazo Barrantes

La Comtesse de Pazo Barrantes

Rías Baixas, Spain

Vintage: 2018

Overview

Pazo de Barrantes, a wine that captures the subtle flavor and freshness of albariño, comes from one of the largest single estates in Salnés Valley, Rías Baixas D.O. of Galicia, Spain. 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.

The grapes used to elaborate the wine are sourced from Pago Cacheiro, a 3.7-acre single-vineyard on the Pazo de Barrantes estate. The shallow soils of the estate are granitic with sand on the surface and the average age of the vineyard is 30 years. The vines are trained high on supporting wires in the 'parral' trellis system (also known as Parron), as is the local tradition, to guard against mildew and rot, and to assist ripening.

Winemaking

Hand-picked in 20kg crates, the albariño bunches are then destemmed before pressing to avoid any herb flavors. The grapes are pressed slowly and gently to respect and extract the intense aromatic potential that these old vine grapes provide. The must is decanted by flotation to ensure greater aromatic purity and then fermented at 50°F in 3,000-liter French oak vats for approximately 60 days.

Once the juice is settled, fermentation takes place in a temperature-controlled (50°F) 3,000-liter French Allier oak vat for 60 days. In an effort to gain more volume on the palate and a balanced mouth-feel, the wine is left in contact with its fine lees for six months. La Comtesse remains in this same wooden vat for 12 months, followed by 12 months in concrete tanks.

Tasting Notes

An infinite nose where lychee, quince fruit and lemon peel flavors, harmonize gracefully with hints of acacia flowers, fennel and eucalyptus. A mineral edge provides refinement to the whole. Harmonious mouthfeel, its silky texture leads to an endless finish. The breadth of this wine suggests a development that will continue for decades.

Food Pairing

La Comtesse allows for bolder pairings with different textures and flavors. Seared crayfish with fresh pasta and vegetables; grilled lobster with mayonnaise; steamed prawns with mustard and truffle oil; warm shrimp salad with honey mustard and green apples. The recommended serving temperature is 55°F to 57°F, allowing the flavors and complexity to show at their best.

TECHNICAL INFORMATION

Varietals: 100% Albariño

Wine Alcohol: 13.5%