## Pazo Barrantes **GRAN VINO ALBARIÑO 2019**

## Single-vineyard

The grapes used to elaborate the wine are sourced from Pazo de Barrantes estate, with 30 acres divided into 8 different plots located around the winery. 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

After an exhaustive hand-picked selection, the grapes are destemmed and pressed gently and slowly in a pneumatic press. The must is decanted by flotation to ensure greater aromatic purity and then fermented at 10°C in stainless steel tanks for approximately 60 days. After fermentation, the wine remains in contact with fine lees for two months inside the stainless steel tank.

Seven months in stainless steel tanks, 15% in acacia wood barrels and 16 months in bottle.

## **Tasting Notes**

This new Pazo de Barrantes will surprise with an extremely elegant and expressive nose; fine aromas of white stone fruits, hints of citric fruits, balsamic nuances, acacia blossoms and bay. Liveliness and freshness in the palate, with a fluid texture and a balanced, long finish.



The wine is extremely balsamic and medicinal, with an explosive nose with notes of white flowers, but the nose changes, as we know. What impressed me was the seamless structure and the harmony on the palate. It's titillating, elegant, detailed and nuanced, with terrific balance. I was gobsmacked!



A fruity nose of apple blossom, nectarine, candied pear, guava, lime cordial and some fresh cider. It's medium-bodied with bright acidity and a juicy, ripe palate. Subtle saline notes. Round, delicious finish.



ALCOHOL

**NEW OAK** 

13%

30%

PAZO BARRANTES

2019

#57 TOP 100 WINES OF 2021



This white has a smooth, luxurious texture, with lime, honey cream, white blossom and tangerine flavors that are matched with a hint of toast and ample spice elements. Mouthwatering acidity is well-integrated, with a long, lingering finish.



Brilliant, green-hued straw. Aromas of nectarine, orange, Anjou pear and white flowers, with a hint of fennel in the background. Fleshy orchard and pit fruit flavors tighten up with air. Shows very good energy on the long, chewy, mineral-driven finish, which leaves pear skin and honeysuckle notes behind.



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Pure, racy, fruity nose with good marine lift and aromas. Green-fruit flavours and satin texture.