

% 12,5



Albariño



2015



Rias Baixas



PACO & LOLA

PRIME

**A premium wine only produced in limited release.
A modern and avant-garde concept, elegant and
persistent**

Info

100% Albariño.
Appellation of Origin: Rías Baixas.
Subzone: Val do Salnés.

Aged on fine lees.
Made of the free run must of a selection of grapes from our oldest vineyards.
The vineyards are grown on sandy loam soils, granitic and slightly acidic.

Controlled fermentation at 16 °C for 21 days. Once completed, the gross lees are removed and the wine is aged on its fine lees, with weekly "bâtonnage" for 6 months. After the ageing, it remains in stainless steel for 6 extra months minimum, to finally get stabilized and bottled.

Serving temperature: 8 - 10 °C.

Appearance

Straw yellow with intense edging, clean and bright.

Nose

Medium to high intensity, with aromas of ripe fruit and white peach. Hints of candied fruit and elegant background of lees and ripe citrus.

Palate

The palate is fresh, with good acidity and a sweet point. Balsamic and citrus on the finish.



Awards

Vintage 2015:
GOLD MEDAL, Concours Mondial de Bruxelles, (BE)
Vintage 2013:
GOLD MEDAL, Bacchus 2015 (ES)
SILVER MEDAL, International Wine Challenge 2015 (UK)
BRONZE, DECANTER WORLD WINE AWARDS 2015 (UK)
GOLD MEDAL, MundusVini 2014 Summer tasting (DE)