



13



Albariño



2010



Rías Baixas

# 2010 VINTAGE

A premium wine only produced in limited release, from 2010 vintage. 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 1 year. After the ageing, it remains in stainless steel for 4 more years on stainless steel tank to finally get stabilized and bottled.

Serving temperature: 8 - 10 °C.

## Apperance

Straw yellow with intense edging, clean and brights with golden greens hue.

## Nose

Medium intensity, with aromas of herbs (laurel, rosemary), spices (cumin notes) and infusion (tea, chamomile). With hints of candied fruit and an elegant background of lees and candied fruit.

## Palate

The palate is fresh, with good acidity and greedy notes. Unctuous, oily, with hints of ripe fruit and toasted tones. Mineral and saline aftertaste.



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