



Pazo Cilleiro

ALBARIÑO

2019

DO Rías Baixas



VINEYARD

Location: Selected small vineyards around the winery, in Salnés Valley, the heart of Rías Baixas denomination (Galicia – Northwestern Spain).

Climate: Atlantic, with moderate temperatures and a high rain average, although the end of the 2019 vintage was defined by a very dry weather. As a result of this, grape production was lower than that of previous year, but of an excellent health and a very high quality.

Soil: Granitic, quite rich in quartz, with a sandy texture.

Variety: : 100% Albariño, of 20 to 25 years old, grown both in trellis and in traditional pergola system.

WINEMAKING

Harvest: The 2019 harvest was earlier than usual. Done by hand in small boxes, it took place from September 11 to 28.

Fermentation: 14 days in stainless steel tanks.

Time in tanks: A minimum of 3 months.

Time in bottle: A minimum of 2 months prior to its launching.

TASTING NOTES

Colour: Very lively pale gold, with greenish reflections.

Nose: Expressive, clean, balancing citrus fruits and white fruits notes. Small white flower aromas.

Mouth: Very fresh, agile and persistent. Its roundness and depth predict an interesting evolution.

Aftertaste: Refreshing, full and very pleasant.

Alcohol: 13% Vol.

FOOD HARMONIES

All types of fish and shellfish, in any cooking technique: grilled, roasted, steamed, fried.
Sea-style rice and pasta, e.g. paella.
Sushi and other preparations based on fish.
All types of salads, including fruit salads.
Typical cold and salty tapas.

SERVE AT 9-10 C (48-50 F)