



# Pazo Cilleiro

## ALBARIÑO

2020

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. The 2020 vintage was defined by normal climate parameters and with a dry, warm end, very beneficial for harvesting. The grapes arrived into the winery at an optimal health.

**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:** Done by hand in small boxes, earlier than usual, it took place mostly during the first half of September.

**Fermentation:** 14 days in stainless steel tanks.

After several weeks resting in stainless steel tanks, the wine was ready and launched into the market.

### 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)**