



## Pazo Cilleiro

**ALBARIÑO**  
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.

**Soils:** 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:** Harvest by hand in small boxes, from the end of September to the beginning of October.

**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:** Round yet very fresh, elegant and persistent.

**Aftertaste:** Refreshing, full and very pleasant.

### 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.

Soft and creamy cheeses.

All types of salads, including fruit salads.

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