Pazos de Lusco

100% Albariño

Tasting Notes:

Pazos de Lusco's namesake Albariño is local dialect for "twilight." The setting sun appears on the label. Lusco unveils new aromas with each sniff. Fresh notes of grapfruit and pear are followed by mild hints of orange zest. Rich mineral scents and slightly smokey nuances follow. Lush, yet crisp with bright citrus and stone fruit flavours. Its vibrant acidity is balanced by a creamy, persistent finish. Pair with fresh seafood dishes.

has excellent drainage capabilites

Vineyards:

Région: Name: Size: Training Method: Planting Density: Soil Composition:

Elevation: Exposure: Practices:

Winemaking:

Aging:

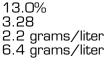
Harvest: Fermentation: Hand-harvested in September An 8-hour cold-soak at 8°C precedes a 25-day fermentation period in stainless steel tanks at 14°C. The wine is filtered and fined prior to bottling.

Deep with decomposed granite that is high in acid and

6 months in stainless steel tanks on fine lees, plus 6 months in bottle

Technical Data: Alcohol: pH: Residual Sugar: Acidity:

Production Quantity:



Galicia, Spain

<200 meters Southern

Sustainable

2500 vines/hectare

El Bugalla 6 hectares

Pergola

3,300 cases





RIAS BAIXAS DENOMINACIÓN DE ORIXE







