

Pazos de Lusco

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 grapefruit 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.

Vineyards:

Region: Galicia, Spain
Name: El Bugallal
Size: 6 hectares
Training Method: Pergola
Planting Density: 2500 vines/hectare
Soil Composition: Deep with decomposed granite that is high in acid and has excellent drainage capabilities
Elevation: <200 meters
Exposure: Southern
Practices: Sustainable

Winemaking:

Harvest: Hand-harvested in September
Fermentation: 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.

Aging:

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

Technical Data:

Alcohol: 13.0%
pH: 3.28
Residual Sugar: 2.2 grams/liter
Acidity: 6.4 grams/liter

Production Quantity: 3,300 cases



IMPORTER
OF THE YEAR
2014

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AWARDS

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