Pazos de Lusco

Zios

100% Albariño

Tasting Notes:

The nose conveys the wine's freshness immediately with crisp white tropical fruit aromas accented by grassy notes. Ample body with a lingering finish and a slightly bitter, but pleasant nutty aftertaste.

Enjoy in its youth with fresh, delicately-prepared seafood.

Vineyards:

Région: Galicia, Spain
Name: As Neves
Size: 4.5 hectares
Training Method: Pergola

Planting Density: 2500 vines/hectare

Soil Composition: Deep with decomposed granite that is high in acid and

has excellent drainage capabilites

Elevation: <200 meters
Exposure: Southern
Practices: Sustainable

Winemaking:

Harvest: Hand-harvested in September

Fermentation: Cold-soaked at 8°C for 8 hours then vinified in stainless

steel tanks at 14°C for 25 days. Filtered and fined before

bottling.

Aging: 3 months in stainless steel tanks, plus 3 months in bottle

Technical Data:

Alcohol: 13.0% pH: 3.34

Residual Sugar: 2.0 grams/liter Acidity: 5.8 grams/liter

Production Quantity: 2,100 cases







