



# PAZO BAIÓN

SINGLE VINEYARD ESTATE BOTTLED



**WINE NAME:** Pazo Baión

**VINTAGE:** 2019

**WINE TYPE:** Still White Wine

**GRAPE:** 100% Albariño

**ORIGIN:** DO Rías Baixas. Salnes Valley. Single vineyard estate bottled.

**LIMITED PRODUCTION:** 40,000 bottles

## VINEYARD

Single vineyard of Pazo Baión, with a surface area of 22 Ha.

The vines are trained using pergola system.

Average age of more than 45 years.

## HARVEST

Exhaustive ripening control.

Grapes picked by hand during the coldest hours to maintain aromatic potential.

Selection of the best bunches in a sorting table.

## MACERATION

At a temperature of 6°C for 8 hours.

## ALCOHOLIC FERMENTATION

Wild yeast.

Temperature control: 14-16°C.

Time: 15 days.

## MATURING

On its lees in stainless steel tanks (with battônages) during 6 months.

## ANALYTICAL DATA

Total acidity: 6.5 g tartaric acid/L

Sugar: 2.2 g/L

Alcohol content: 13.5% v/v

## TASTING NOTES

It is remarkable for its intense varietal perfume, with predominantly floral aromas (orange blossom and jasmine) and fruit with reminiscent of citrus and tropical notes. On the palate, it is fresh, weighty, mineral and long, with a persistent and aromatic finish. Its positive evolution in the bottle ensures that it can be drunk with great pleasure for a number of years after harvest.

