



Grandes Pagos Gallegos, Quinta de Couselo, Turonia, DO Rías Baixas, Galicia, Spain, 2023

PRODUCER PROFILE

Grandes Pagos Gallegos is a project within Ribeira Sacra in which they produce expressive wines from three great native Galician white varieties of Treixadura, Albariño and Godello, as well as the best red varieties of Mencía, Caiño, Brancellao and Sousón.

Seeking out land where these varieties are most purely expressed. The wineries are characterised by a series of common traits, including uniqueness and a vineyard of the highest quality. They are winegrowers first and foremost before they are winemakers, practicing environmentally friendly cultivation and giving the utmost importance to the location of the vineyards, always in historic areas and preferably on hillsides. Their notable wineries include Adgea Ponte da Boga, Quinta Couselo and Fragas de Lecer.

VITICULTURE

Sourced from the estates vineyards and from leased plots under the close technical control of the winery. Soils are granite and shale based. Strict control in the vineyard, with manual harvest in boxes of 15kg.

WINEMAKING

Immediately before arrival at the winery, the grapes are subjected to temperature control by cold storage transport at 5°C. A vibrating sorting table selects the best fruit bunch by bunch. The whole grapes are destemmed and given a short maceration with skins prior to pressing. Separation of musts. Static racking. Temperature-controlled fermentation. Ageing on fine lees for 4 months. Clarification, stabilization and sterile filtration prior to bottling in May/ June.

TASTING NOTE

Suggestive pale yellow colour, greenish sparkles, steely trim, clean and very bright. Intense aromas of royal gala apples and suggestive sweet lemon, bitter orange jam, with pleasant floral aromas and lemon leaf, lemon curd, white and mirabelle plum and fresh notes of aromatic herbs. Fresh and balanced entry, juicy apples, pears of Saint John, fresh balsamic, sensations of sweet lemon caramel and citronella. The palate is creamy, intense and fresh, with minerality that gives way to long-lasting oceanic saline sensations, with a very good aftertaste at the end.



Product code: 5753

TECHNICAL DETAILS

Varieties:

Albarino 100%

Features:**ABV:** 12.5%**Closure:** Natural cork**Colour:** White**Style:** Still wine**Case Size:** 6 x 75cl**Oak Ageing**

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