

Product code: 3938

PAZO SEÑORANS, ALBARIÑO TRAS LOS MUROS, RIAS BAIXAS, SPAIN, 2017



Producer Profile

It's hard to believe Pazo de Señorans have been making wine for a mere 28 years given that they are now considered one of the finest producers in Spain.

Anna, the winemaker, is fastidious in her approach, which could not be more pared back or simple. Having worked with the same growers over many years, there are no secrets to the success, it is all about the quality of the fruit.

Viticulture

The wine has been elaborated by Berta Garcia, a spanish winemaker. Berta married Javier Mareque, one of Marisol Bueno's sons in 2008. She was working as an engineer in Barcelona at that time and by becoming part of the family, she discovered her passion for wine. She studied oenology in Tarragona University and after working in wineries like Chateau Haut-Brion in Bordeaux and Maison Louis Latour in Burgundy she returned and started producing Tras los Muros for Pazo Señorans in 2017.

Winemaking

The wine underwent a fermentation in oak, with no skin contact then aged on its lees for six months in French oak using different barrel volumes, producers and ageing time of the barrels. Lees stirring is practiced during this time. For the 2017 vintage a six months additional period of ageing has been done in stainless-steel. As with all their wines, minimal intervention has been practiced. Static clarification of the must, wine fining with clay, static stabilization by cooling the wine and filtering pre bottling are the only interventions made to the wine.

Technical Details

Varieties:

Albariño 100%

ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 6 Months

Type: French Oak of mixed sizes and usage

% wine oaked: 100

% new oak: None

Tasting Note

Rich and intensely concentrated, refreshing with aromas of flowers, fresh fennel, grapefruit, lemon peel, pear, green apple, apricot and peach. The palate has a high intensity of flavours that meet those aromas shown in the nose. It's gourmand, rich, with a silky texture, round and with a long finish.

Food Matching

Ceviche, seafood risotto, grilled fish, oysters, mussels, and clams.

Awards

