

Pazo Señorans, Albariño, Rias Baixas, Spain, 2023

Producer Profile

Pazo Señorans is one of DO Rías-Baixas' leading producers.

The influence of Marisol Bueno and Javier Mareque on the founding and development of the DO Rías-Baixas and its primary variety Albariño can be traced back to their purchase in 1979 of an ancient 16th-century country estate, its kiwi orchards, and old-vine Albariño vineyards. Located in the town of Meis, Pazo Señorans lies close to the sea on acidic, sandy soils created by the natural decomposition of the granitic bedrock below. Early on, they recognised the potential of Albariño and were instrumental in the creation of the DO just a decade after they arrived in Meis. The wines from this Estate demonstrate above all the ageing potential of Albariño that no other producer can mimic.

Viticulture

Trained on a Pergola system. Manual picking in small 14kg plastic cases. Fruit comes from their own 29 ha of vineyard and around 160 Growers and 500 specially selected micro parcels, each being inspected rigorously and samples regularly taken from each parcel. The use of so many growers adds the complexity to the wine that Pazo Señorans are known for.

Winemaking

Alcoholic fermentation is carried out in stainless steel tanks at 18°C and matured for 4 months on the lees.

Tasting Note

Aromas of nectarine, fresh figs, orange zest and white flowers. Dry, citrus flavours and a mineral-driven finish, which expands and deepens on the tail end. Offering a satisfying balance of power and finesse.

Food Matching

Sea Food, Sushi, Mushrooms



PAZO SEÑORANS

Product code: 1516

Technical Details Varieties:

Albariño 100%





ABV: 13% Closure: Natural cork Colour: White

Style: Still wine **Case Size:** 12 x 75cl

Oak Ageing
No oak ageing