

Pazo Señorans, Albariño Tras Los Muros, Rias Baixas, Spain, 2019

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

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.

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.



Product code: 3938

Technical Details

Varieties:

Albariño 100%



ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: French Oak of mixed sizes and usage

% wine oaked: 100

% new oak: None

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