

# PACO & LOLA

The freshest, most fun and chic  
Albariño of the Rías Baixas.

## Info

**Variety:** 100% Albariño.

**Appellation of Origin:** Rías Baixas.

**Subzone:** Val do Salnés

Sustainable production.

**Soils:** sandy loam soils, granite and slightly acidic.

**Elaboration:** made from free run must of selected grapes from our best vineyards. Fermentation in stainless steel at 16 °C for 21 days, remaining on its fine lees during at least three months until the stabilization and bottling.

**Serving temperature:** 8 - 10 °C

## Appearance

Straw yellow with greenish, bright and clear tones.

## Nose

Medium-high. Citric notes (grapefruit and lime) and white flowers, acacia and orange blossom, with a sweet tropical background, intense aroma of lychees.

## Palate

Fresh, citric, intense and fruity mouth.  
Elegant, slightly bitter finish.



## Awards

Gold, Bacchus, 2023 (ES)

Gold, Vinos Sub30, 2023 (ES)

Silver, Concours Mondial de Bruxelles, 2023 (HR)

Silver, International Wine Challenge, 2023 (UK)

Silver, VinEspaña, 2023 (ES)

90 points, Peñín Guide 2024, 2023 (ES)



**Adega e viñedos Paco & Lola**

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