

%13



Albariño



2018

DENOMINACIÓN DE ORIGEN

Rías Baixas



## VINTAGE

**Elaborated with patience, without haste. Like a great treasure, it has been stored all this time, ageing gracefully on its fine lees**

### Info

**Variety:** 100 % Albariño

**Appellation of Origin:** Rías Baixas

**Subzone:** Val do Salnés

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

**Fermentación:** in stainless steel at 16 °C for 21 days

**Ageing:** 4 years of ageing on fine lees in stainless steel, followed by 6 months in bottle.

**Service temperature:** 10 - 12 °C.

### Appearance

Straw yellow with golden highlights, clean and bright

### Nose

Elegant and complex. Fruity notes of golden apple, stone fruit, and a tropical hint of ripe pineapple. Herbal infusion notes intertwine with elderflower blossoms. Subtle hints of fine pastries emerge, culminating in an elegant saline character.

### Palate

On the palate, it is intense and perfectly balanced, complex with a delightful sensation of ripe fruit. Rich and fresh, with a mineral and saline finish



### Awards

\*\*New vintage, it has not yet been submitted to competitions

**2016 Vintage:**

Big gold, Guía de Vinos, Destilados y Bodegas de Galicia 2023 (ES)

Big gold, VinEspaña 2022 (ES)

Gold, Concours Mondial de Bruxelles 2022 (IT)

Gold, Bacchus 2022 (ES)

Silver, Decanter World Wine Awards 2022 (UK)

Silver, Mundus Vini Cata Primavera 2022 (DE)

**Adega e viñedos Paco & Lola**

Valdamor 18, Xil-Meaño, Pontevedra 36968, Spain || +34 986 747 779 || [international@pacolola.com](mailto:international@pacolola.com)

[www.pacolola.com](http://www.pacolola.com)