

Atlantic energy.



Pazo Cilleiro Albariño 2024

D.O Rías Baixas · 100% Albariño

Vineyard

- Location** — High-quality vineyards close to the winery, in Rías Baixas in Val do Salnés (Pontevedra).
- Climate** — Oceanic, with gentle average temperatures and very high rainfall (over 1,500 mm/year).
- Soil** — Granite origin, quartz-rich with sandy texture.
- Variety** — 100% Albariño, from 20 to 25 years old, grown on both trellising and the traditional espalier training systems.

Production

- Grape harvest** — By hand, in small boxes. This crop's harvest, earlier than usual, mainly took place in the first two weeks of September.
- Fermentation** — 14 days in stainless steel tanks.
- Aging** — The wine was presented to the market after resting in stainless steel tanks for a few weeks.
- Sulphites** — Contains sulphites.

Tasting notes



Very lively pale gold, with greenish reflections.



Very clean and expressive, with citric and white fruit notes. Aromas of small white flowers also appear.



Very fresh and agile. Rounded with the variety's typical structure and a tasty, persistent end.



Complete, refreshing and very agreeable.



Pairing

All types of fish and seafood, cooked in different ways: on the grill, boiled, stewed, fried... Seafood rice and pasta dishes. Sushi, salads and cold snacks.