

energía atlántica.



Pazo Cilleiro Viñedo Cincuentenario 2022

D.O Rías Baixas · 100% Albariño

Vineyard

- Location** — In close proximity to the bodega, in the Valle del Salnés (Pontevedra).
- Climate** — Oceanic, with mild average temperatures and very high rainfall (over 1,500 mm/year). The 22nd vintage was distinguished by being warmer and less humid than usual, although in the end there were good weather conditions with rainfall that allowed for a fairly easy and perfect harvest. The results were of very good quality. The volume of the harvest was lower than the previous year.
- Soil** — Vineyards with a high clay content that run along a strip of clayey soil that descends from the Castrove mountain to the sea, which allows for self-hydration in summer.
- Variety** — 100% Albariño, over 50 years old.

Winemaking

- Harvest** — Hand-picked in small boxes. The harvest of this vintage, earlier than usual, took place mainly in the first half of September.
- Fermentation and routines** — Fermentation at a low temperature (14-16 degrees) (20 days in stainless steel tanks) to encourage the aromatic potential of the variety
- Ageing** — Made from grapes selected from 50-year-old vineyards in the Val do Salnés. Aged for 6 months in 500-litre oak barrels.
- Sulfito** — 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.



Aromatic, subtle and refreshing; very pleasant.



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.

