

LAGAR DE CERVERA

Pazo de Seoane – O Rosal - 2014



- Alcohol content: 12% per volume
- Total Acidity: 6,60 g/l (tartaric acid)
- Volatile Acidity: 0,35 g/l (acetic acid)
- Dry extract: 21 g/l

- Serving temperature: 10-12 °C

- Available in:



75 cl

FIRST VINTAGE OF A DIFFERENT WINE

With this 2014, we present the first vintage of a new wine: **Pazo de Seoane**. We wanted to make a wine that would be typical of our area, typical of O Rosal, reflecting the winemaking tradition of our surroundings, where Albariño grapes have always been supplemented with other local grape varieties, such as Treixadura, Caiño Blanco and Loureiro —as opposed to the 100% Albariños, such as our Lagar de Cervera. The Loureiro grapes bring new aromas of bay leaves, floral nuances and a subtle, elegant mouth. The grapes logically come exclusively from the O Rosal district, which enjoys a particular microclimate with higher average temperatures than the rest of the province.

THE 2014 HARVEST

2014 was a “very Galician” harvest. Intermittent rains throughout the summer kept a significant level of moisture in the ground, helping the grapes to ripen. Taking advantage of the good weather, we delayed the harvest until late September, thereby achieving optimal ripening.

GRAPES

80% Albariño grapes from our vineyards in O Rosal (Pontevedra) and 20% Loureiro Blanca, also known as 'Marqués'. D.O. Rías Baixas.

VINIFICATION

After a first selection in the vineyard, the manually picked grapes were taken to the winery in 20 kg refrigerated boxes. The second screening took place at the sorting table. This was followed by pressing at 10 °C in an inert atmosphere to prevent oxidation. After decanting, the clean must began alcoholic fermentation at controlled temperatures. The wine was then stored in tanks over fine lees, kept in suspension with periodic stirrings to achieve greater complexity and density. The winery processes are carried out separately with each variety until the wines are blended prior to bottling.

TASTING

Straw-coloured with greenish-yellow hues; very bright. It stands out for its clean floral and citrus aromas, with a predominance of lemon rind and ripe white fruit, such as apples and quinces, enhanced by herbal hints. Fresh and meaty in the mouth, with pleasant, buttery sensations. A complex, well-balanced wine with a powerful, persistent aftertaste. The Pazo de Seoane O Rosal 2014 is ideal to enjoy with any aperitif. It is the perfect companion to seafood and fish, as well as salads, fish rice dishes, fowl, and fresh cheese.