

zo de Seoan Pazo de Seoane ROSAL 2022 RIAS BAIXAS DENOMINACION DE ORIXI

LAGAR DE FORNELOS, SA

Local nuances and floral notes.

VINTAGE

As in previous years, budbreak began early, in mid-March. The spring, drier and warmer than usual in the area, was followed by an extremely hot and dry summer. Given that the Atlantic influence was milder than in previous years, the good weather conditions meant that the vines continued to ripen until the end of the vineyard cycle in perfect sanitary conditions. In early September, after some much needed drizzle, the benign weather enabled us to round off a smooth and trouble-free harvest.

VINFYARDS. HARVEST AND WINEMAKING

54% Albariño grapes from our vineyards in O Rosal, complemented with other native varieties: 35% Loureiro, 6% Treixadura and 5% Caíño Blanco (D.O. Rías Baixas)

After exhaustive ripening controls of the individual plots, each with its specific variations in terms of soil and orientation. we began harvesting our vineyards on 10 September. After an initial selection of the bunches in the plots, we hand-picked the grapes in small boxes and transported them in refrigerated vehicles to the winery. Upon reception the optical sorting machine discarded the grapes that did not meet our stringent quality standards. Prior to fermentation at 15°C, we cooled the must to 10°C and pressed it in an inert atmosphere to avoid oxidation. Given the excellent balance of the musts, we decided not to carry out malolactic fermentation this year. Each variety is processed separately before the final blending prior to bottling. Until then, the wine rests with its fine lees, which are periodically stirred to keep them in suspension, thus adding complexity to the wine.

BOTTLE SIZE



TECHNICAL DATA

Volatile Acidity

Alcohol Total Acity 12.5% Vol 6.85 g/l

0.24 g/l21.2 g/l

Dry Extract

PAIRINGS

Ideal with appetizers, seafood and fish. Recommended with soft cheese, Asian food, rice, pasta and poultry dishes. Best served at 10°C to 12°C.

TASTING NOTES

Clean and bright, with yellow colour and greenish hues. The nose is very intense and persistent, with hints of white flowers as well as notes of grapefruit peel and tropical fruits such as pineapple. On the palate the wine is delicate, fresh and elegant but at the same time, remarkably structured and balanced.