

RÍAS BAIXAS DENOMINACIÓN DE ORIXE

PAZO D SEOANE

O' Rosal

TRUE TO THE SOUL OF OUR LAND

"A year of slow maturation and changing climate has resulted in a vibrant, complex, and balanced wine. Each variety contributes its own identity to a blend that reflects the landscape it comes from: freshness, tension, and an elegant mineral expression, true to the soul of our land".

Olga Verde, Winemaker at Lagar de Fornelos.

2024 VINTAGE

With a distinctly Atlantic profile, a warm and humid winter encouraged early budbreak in mid-March. The spring was rainy and unstable, supporting balanced vegetative growth, though it brought challenges during flowering, with some fruit set losses. Summer was mild, with intermittent rainfall throughout the cycle, allowing for a gradual and complete ripening. Despite the usual rainy days in Rías Baixas during harvest, the vintage concluded with an excellent-quality crop.



Albariño (81%) complemented by native grapes: Loureiro (12%), Treixadura (5%) and Caiño Blanco (2%).



All Albariño grapes come from our vineyards in the O Rosal subzone (Pontevedra).



Sandy-loam texture with high schist content.

HARVEST

As always, following rigorous parcel-by-parcel ripeness monitoring, harvest began on September 4th in our Silvosa estate in O Rosal. The grapes were quickly transported in small crates and refrigerated before reaching our Fornelos winery, where each berry was individually selected using optical sorting, rejecting any that didn't meet our high standards. Our selective and efficient harvest was completed on September 23rd.

WINEMAKING

Upon arrival at the winery, the grapes were chilled and gently pressed under inert conditions. The must was then clarified by static settling. Each variety fermented separately at low temperatures to preserve their unique characteristics. Once fermentation was complete, we performed the traditional O Rosal blend, where each variety brings complexity and personality. Given the excellent balance of the musts, we opted not to conduct malolactic fermentation in order to retain the vintage's natural vibrancy and acidity. The wine was aged on fine lees with periodic stirring until bottling, gaining complexity and texture while maintaining its hallmark freshness.

TASTING NOTES

Bright, clean greenish-yellow in color. Intensely aromatic, showcasing notes contributed by each variety—bay leaf, stone fruit, and floral hints—alongside white fruit and citrus typical of Albariño from O Rosal. On the palate, it reveals vibrant acidity, volume, and structure, as well as complexity from the blend. The wine closes with a long, persistent, and well-balanced finish.



12,5% Vol. Serve between 10-12° C.



75 cL

ANALYSIS: Total Acidity: 6,40 g/l. (tartaric). Volatile Acidity: 0,40 g/l Residual Sugar: 0,60 g/l



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