

LAGAR DE CERVERA

Pazo de Seoane – O Rosal - 2015



- Alcohol content: 12.5% per volume
- Total Acidity: 6.60 g/l (tartaric a.)
- Volatile Acidity: 0.39 g/l (acetic a.)
- Dry extract: 21 g/l

➤ Serving temperature: 10-12 °C

➤ Available in:



75 cl

SECOND VINTAGE OF A WINE WITH A DIFFERENCE

We present the second vintage of a wine which is typical of O Rosal, a sub-area with a particular microclimate which enjoys higher average temperatures than the rest of the province. The Pazo de Seoane reflects local winemaking tradition, where the Albariño grape is complemented with local varieties — Treixadura, Caiño Blanco and Loureiro— as opposed to the single varietal Albariño, Lagar de Cervera. Each contributes different, enriching nuances to the most widely-grown grape in the region: Albariño.

THE 2015 HARVEST

It was a warm, dry year in Rías Baixas. Budbreak began two weeks earlier than normal in this area. During flowering, conditions were ideal for grape setting. Except for August, the summer proved particularly sunny, without rain. Fortunately, the rain stopped sufficiently in advance for us to be able to pick the top-quality grapes in great condition.

GRAPES

82% Albariño grapes from our vineyards in O Rosal (Pontevedra) and 18% Caiño Blanco, Loureiro and Treixadura.

VINIFICATION

After a first selection at the vineyard, the manually picked grapes were taken in refrigerated 20 kg boxes to the winery. A second screening on the sorting table was followed by pressing to 10 °C under inert atmosphere to prevent oxidation. After decanting, the clean must started fermenting at controlled temperatures. While in the tanks, the wine was macerated over fine lees which were kept in suspension with periodic stirring to achieve greater complexity and density. Each grape variety is processed separately up to the final blending prior to bottling. For the first time, we used Burgundy bottles.

TASTING NOTES

Straw-yellow with green hues; very bright. Dominating floral scents of jasmine and orange blossoms. These are underscored by fruity notes of apples and ripe melon against a marked citrus background. Very fresh in the mouth, with well-integrated, well-balanced acidity. Pazo de Seoane O Rosal 2015 is the ideal choice as an appetiser. It is the perfect companion to seafood and fish, as well as salads, fish rice dishes, fowl, and fresh cheese.