

ORIGIN Spain

APPELLATION *Rias-Baixas*

SOIL Sand, granite

AGE OF VINES 10-50

ELEVATION 50-100 meters

VARIETIES Albariño

FARMING Sustainable

FERMENTATION

Hand harvested, slow gentle pressing, fermentation in temperature-controlled stainless steel tanks

AGING

5 months in tank, vegan



PAZO DE SEÑORANS Albariño

The influence of Marisol Bueno and Javier Mareque on the founding and development of the DO Rías-Baixas and its primary variety Albariño can be traced back to their purchase in 1979 of an ancient 16th-century country estate, its kiwi orchards, and old-vine Albariño vineyards. Located in the town of Meis, within the sub-zone of Val do Salnes, Pazo Señorans lies close to the sea on acidic, sandy soils created by the natural decomposition of the granitic bedrock below. Early on, they recognized the potential of Albariño and were instrumental in creating the DO just a decade after they arrived in Meis.

Mostly grown on pergolas, their Albariño is hand-harvested into small crates in September and quickly transported to the winery to be crushed and pressed. Each parcel is vinified separately in temperature-controlled stainless steel tanks. To retain the bright primary fruit character of their Albariño, malolactic fermentation is blocked, and the wine is allowed to age on its lees for at least four months with regular bâtonnage. Bottled early each year following the harvest, this is an example of the fresh, crisp, and vibrant style that has defined Rias-Baixas.

While the estate of Pazo de Señorans includes 18.5 hectares of vines surrounding its cellar, the Mareque family has also established long-term contracts with local growers of Albariño in the neighboring villages and hamlets to make this wine. Entirely grown on pergolas and harvested by hand, this Albariño is fermented by parcel or group of adjacent parcels in stainless-steel tanks then aged for at least 5 months on the lees before final blending..

ACCOLADES

91 – 2022 Albariño – Wine Advocate 91 – 2022 Albariño – Decanter 92 – 2021 Albariño – Wine Advocate

> ERIC SOLOVION SELECTIONS