



## CUVÉE PAZO PONDAL D.O RIAS BAIXAS

### VINEYARDS

**Sub Region:** Condado del Tea.

**Variety:** 100% Albariño.

**Vineyard:** Parcels Correlos of 3.500 meters and Leira Longa de 3.000 meters.

**Plantation:** Vine Arbor.

**Soils:** Franco sandy and slightly acidic.

**Age of Vineyard:** Between 30 and 60 years.

### VITICULTURE AND ELABORATION

Belonging to the oldest plots of the winery, Correlos and Leira Longa. Traditional and partially ecological through regeneration of soils with reproduction of microorganisms. Manual harvest in boxes of 20kg. Only flower must without pressing. Cold maceration. Controlled fermentation. Aging on its own lees in order to increase its volume and intensity in the mouth. The wine remains in fine-grained French oak barrels for 14 months.

### ANALYSIS AND ORGANOLEPTIC CHARACTERISTICS

**Alcohol:** 13%

**Total Acidity (Ac. Tartaric):** 7,04

**PH:** 3,28

**Total Sulphurous:** 95

**Reducing Sugars:** 1,05

**Tasting Notes:** Enveloping nose where the balsamic, mint and eucalyptus notes stand out. These are accompanied with light notes of elegant pastries, cream and honey. The citric part stands out in the form of orange peel and quince. It presents an interesting minerality and a light smoked touch. The palate has a broad, full body, very well balanced by good acidity. A very lively wine, where the fruit stands out with a great elegance on the palate and a very long aftertaste.