



PAZO PONDAL ALBARIÑO

D.O RÍAS BAIXAS

PRIZES

- **Best of Spain** Top 100 – Germany
- **Gold Medal** Catavinum World Wine & Spirits Competition – Spain
- **Gold Medal** Certamen Top Wine – Spain
- **91 Points** Guía de los mejores vinos en la Gastronomía del Siglo XXI - Spain
- **93 Points** James Suckling - Spain
- **90 Points** Guía Peñin – Spain
- **90 Points** Guía Gourmet - Spain

DESCRIPTION

- Viticulture and traditional processing, partially ecological through soil regeneration. The vineyards are carefully treated without herbicides using natural fertilizers made in the cellar with remains of grape bagasse. Selected plots of old strains over 30 years old. The wine after fermentation with native yeasts is aged on its own fine lees for 8 months.
- Pazo Pondal a complex Albariño, a mixture of three winemaking styles, aging in doublé lees and French oak barrels. The result is the maximum expression of the varietal character of an Albariño D.O Rias Baixas.
- Elegant symphony of aromas, where very subtle floral notes appear, accompanied by different fruits in which highlights the lemon pear, white peach and citrus, in turn mark the personality some aromatic plants, which are mixed with saline and mineral touch. The density mouth with a broad and very fresh passage due to its acid character. Salinity and fruitiness stand out pleasantly, marking their personality, their end is persistent.

