



PAZO PONDAL

D.O RIAS BAIXAS 2016

VINEYARDS

Sub Region: Condado del Tea.

Variety: 100% Albariño.

Vineyard: 15 Hectares.

Plantation: Traditional backyard and vineyard under the rules of Integrated production.

Soils: Franco sandy and slightly acidic.

Age of vineyard: Between 20 and 60 years.

VITICULTURE AND ELABORATION

Traditional and partially ecological by means of regeneration of the soils with reproduction of microorganisms. Selected plots of old strains. Manual harvesting in boxes of 20kg. Single wort flower without pressing. Cold maceration. Controlled fermentation. Aging on their own lees, shaking them twice a week for 6 months. Part of this wine is aged for 18 months on its lees.

ANALYSIS AND ORGANOLEPTIC CHARACTERISTICS

Alcohol: 13°

Total Acidity (Ac. Tartaric): 6,9g/l

PH: 3,2

Total Sulphurous: 80mg/l

Reducing Sugars: 0,5 g/.

Tasting Notes: Complex nose that shows balsamic notes accompanied by white fruits, touches of fine bakery, citrus fruits, always accompanied by flowers. In turn, its minerality joins this symphony of aromas. Wide and dense in the mouth that allows to integrate very well its outstanding acidity, which at the same time gives it good depth, combined with a saline point that marks its personality.



PRODUCT	UNIT PER BOX	WEIGHT PER BOX (KG)	BOX PER PALLET
Pazo Pondal 750 ml	6	8,2 kg	105 Box - 630 Bottles
Pazo Pondal 750 ml	12	16,4 kg	56 Box - 672 Bottles
Pazo Pondal 500 ml	12	11,4 kg	72 Box - 864 Bottles