



PAZO DE BARRANTES

DESDE 1511

2015 LA COMTESSE DE PAZO DE BARRANTES

OWN SINGLE-VINEYARD

Grapes are sourced from Cacheiro single-vineyard, an old-vine plot within our 12-hectare estate called Pazo de Barrantes located in the Salnés valley (Rías Baixas D.O. Galicia).

ALCOHOL CONTENT

13,3% Vol.

GRAPE VARIETY

100% Albariño.

MANUAL HARVEST

In 18kg cases. September 24, 2015.

WINEMAKING

First of all the Albariño bunches are de-stemmed before pressing. Afterwards the grapes are gently pressed to respect and boost the intense aromatic potential obtained from these old vine grapes. Juice settling. Temperature controlled alcoholic fermentation (10 °C) takes place in a 3.000-litre French Allier oak vats for 60 days. In the pursuit of gaining more volume on the palate and a balanced mouth feel, the wine is left in contact with its fine lees for 6 months.

AGEING PROCESS

La Comtesse remains in these same wooden vats for 12 months longer. Afterwards the wine is aged in a concrete tank for another 8 months.

BOTTLING DATE

December 18, 2017.

LIMITED RELEASE

7,119 bottles (75cl).

PAIRING

Steamed and grilled hake loin, prawn and tarragon; oyster, apple and spicy cucumber slush; grilled scallop, potato with truffle and oloroso wine; grilled norway lobster with crispy iberian bacon, citric acid, olive oil and soy.

SERVING SUGGESTION

We recommend serving the wine around 13°C (55°F) so that its flavors and complexity show at their best.

2014 LA COMTESSE SCORES

GUÍA PROENSA (SPAIN): 98 puntos.

GUÍA GOURMETS (SPAIN): 96 puntos.

