



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 in close proximity 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 the creation of 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. Separate vinifications are conducted by plot in temperature-controlled stainless steel tanks. To retain freshness, malolactic fermentation is blocked and the wine is allowed to age on its lees for at least four months with frequent bâtonnage. Bottled early each year following the harvest, it is an example of the fresh, crisp and vibrant style that has defined the region.

A complete manor house with a wide array of outbuildings including a chapel and the largest surviving *hórreo* (the distinct, elevated barn typical to Galicia) in the DO. Testament to the turbulence of having a noble title in a land of fiercely independent farmers the estate preserves an ancient “panic room” which the family could retreat to during turbulent times. Near the panic room is the original winery on the property consisting of a stone lagar and a stone fermentation tank dating to the founding of the estate. Surrounding the Pazo are 18.5 hectares of vines but the estate purchases fruit from their neighbors as well which is fairly typical in Salnes with its myriad of minuscule garden-vineyards.

ORIGIN

Spain

APPELLATION

Rias-Baixas

SOIL

Sand, granite

AGE OF VINES

15-50

ELEVATION

300 meters

VARIETIES

Albariño

FARMING

Sustainable

FERMENTATION

Hand harvested, fermented in tank

AGING

4 months in tank

ACCOLADES

91 – 2019 Albariño – Wine Advocate

93 – 2017 Albariño – Jeb Dunnuck

92 – 2016 Albariño – James Suckling



ERIC SOLOMON
SELECTIONS