



PAZO DE SEÑORANS

Albariño Selección Añada

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.

Selección is sourced from a single plot of Albariño located mid-slope behind the Pazo called Los Bancales. These vines were planted on granite pergolas nearly a half-century ago and are some of the oldest vines on the property. Like mid-slope sites everywhere it benefits from its sheltered position away from the winds at the top of the hill or the cool humid air at the bottom. This cuvee spends at least 30 months on its lees after fermentation is complete, then at least another 5 years in bottle before release. It is a powerfully dense and mineral wine, coiled, and capable of at least another decade of evolution. It is a testament to Albariño's ability to be more than a quaffable wine to enjoy with freshly caught shellfish. Not that we mind that aspect of the variety.

ORIGIN

Spain

APPELLATION

Rias-Baixas

SOIL

Sand, granite

AGE OF VINES

45+

ELEVATION

300 meters

VARIETIES

Albariño

FARMING

Sustainable

FERMENTATION

Hand harvested, fermented in tank

AGING

30 months in tank then 5 years in bottle

ACCOLADES

94 – 2011 Albariño Selección Añada – Wine Advocate

94 – 2010 Albariño Selección Añada – Wine Advocate

93 – 2009 Albariño Selección Añada – Jeb Dunnuck



ERIC SOLOMON
SELECTIONS