



# 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 close 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 creating 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. Each parcel is vinified separately in temperature-controlled stainless steel tanks. To retain the bright primary fruit character of their Albariño, malolactic fermentation is blocked, and the wine is allowed to age on its lees for at least four months with regular bâtonnage. Bottled early each year following the harvest, this is an example of the fresh, crisp, and vibrant style that has defined Rias-Baixas.

The realization that there was certainly another aspect to Albariño that wasn't being explored, and a forgotten tank of Albariño that got left behind one vintage, led to the creation of the Selección de Añada. Selección is sourced from a single plot of Albariño located mid-slope behind the Pazo called *Los Bancales*. 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

*70-80 meters*

### VARIETIES

*Albariño*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, slow gentle pressing, fermentation in temperature-controlled stainless steel tanks*

### AGING

*30 months in tank, vegan*

### ACCOLADES

96 – 2014 Albariño Selección Añada – Wine Advocate

98 – 2013 Albariño Selección Añada – Decanter

96 – 2012 Albariño Selección Añada – Decanter



ERIC SOLOMON  
SELECTIONS

