



# PAZO DE SEÑORANS

## Albariño Colección

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.

Colección was born from the observation that the style of Albariño made a Pazo Señorans, while appealing in its youth, developed remarkable complexity after several years in bottle. In fact, some vintages were outstanding with more than 10-years of bottle age. Colección isn't quite that old, but it is aged in bottle for at least an additional 30 months before being released. While it is the same wine as their estate bottling, Colección proves that the Pazo style is engaging in its youth, complex in its middle age with colección, and poised at its prime with the single vineyard Selección de Añada.

**ORIGIN**  
*Spain*

**APPELLATION**  
*Rias-Baixas*

**SOIL**  
*Sand, granite*

**AGE OF VINES**  
*10-50*

**ELEVATION**  
*50-100 meters*

**VARIETIES**  
*Albariño*

**FARMING**  
*Sustainable*

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

**AGING**  
*5 months in tank on the lees, then at least  
30 months in the bottle before release, vegan*

### ACCOLADES

- 92 – 2017 Albariño Colección – Wine Advocate
- 91 – 2016 Albariño Colección – Wine Advocate
- 92 – 2015 Albariño Colección – Wine Advocate

