

Albariño 2020

Varietal: 100% Albariño

Origin: D.O. Rías Baixas

Vineyards: Single Vineyard Pazo Baión, Salnes Valley

Total Acidity: 6.6 grams/liter

Residual Sugar 2.0 grams/liter

Alcohol: 13.5%

Tasting Notes: Remarkable for its intense varietal perfume, this elegant jewel has floral aromas of orange blossom and jasmine accented by lees notes that contribute almond and thyme. The palate is ripe and round with lemon curd, pear and apricot flavors. It is silky and elegant with bright yet balanced acidity that lends a crisp personality and accentuates the flavors in a long, persistent finish.

Background: Dating back to the 15th Century, this historical property grew the original Albariño vines which established the variety in Galicia. Several renowned families have left their stamp on the Pazo Baión Property including counts and noblemen. In the 70's the first technical vineyard with the Albariño varietal was planted in Galicia at Pazo Baión. It would subsequently become a source of knowledge for what is now one of the most prestigious Appellations in Spain.

Vineyards: Pazo Baion is a Single Vineyard Estate with a southern orientation totaling 75 acres (55 acres planted) of Albariño. Knowledge of the vineyard is key to realizing its potential for great wine as the altitude of the vineyard varies by over 150' from highest to lowest elevations which in turn could mean as much as 15 days difference in harvest timing. Overall, the vineyard yield is 7 – 8,000 kg/hectare – about a 40% reduction from D.O. limitations with the highest altitudes yielding much less. Soil ranges from rocky with shallow vine depth resulting in smaller, highly aromatic berries to very deep vine penetration with abundant organic material in the soil yielding big, healthy vines with lower alcohol content in the grapes. Hand harvesting takes place in small sections of the vineyard per day and is always done in the cool evening hours to persevere aromas and freshness.

Vinification: On arrival, clusters are destemmed, gently pressed and the must is cooled, and fermentation begins, remaining in contact with the skins for 6-8 hours. During warmer vintages, contact with skins is reduced. Pazo Baion Albarino does not undergo any malolactic fermentation. Instead, it derives its soft character from aging on lees as well as extended bottle aging before release. This also adds complexity and depth not typically achievable in traditional Albariño vineyards. Andrea Obenza, winemaker since 2008, achieves intensified varietal character by controlling every detail of growing and harvest, followed by great care in the winemaking process to bring the natural expression of the grape to the wine from beginning to middle to the finish.

Harvest Notes:

- Low rainfall resulted in lower yields, a bit of vine stress and excellent acidity
- Some late rainfall benefited Pazo Baion due to the later harvest than the rest of the region
- Ripening was accelerated by good temperatures and lack of humidity. Because of this, the harvest began in the first weeks of September. Without phytosanitary (health) problems and a perfect health status
- Good balance between alcoholic degree and acidity, and with high quality aromatics
- Well balanced flavor profile, fresh with subtle mineral notes



“91 Points” – Pazo Baión Albariño 2013, *Wine Enthusiast*, April 2015
“93 Points” – Pazo Baión Albariño 2012, *Wine & Spirits*, August 2014
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