

## Albarino, DO Rías Baixas, Bodegas Pentecostes

Rías Baixas, Spain



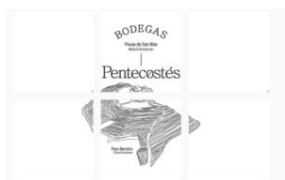
<b>Product code</b>	AC10ZZWC
<b>Grapes</b>	Albariño
<b>Country</b>	Spain
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	2021



Vegan



Vegetarian



### Producer

Hidden in the Miñor Valley among lush Atlantic forests are the vineyards of Pentecostes. These are made up of 3 farms in the Miñor Valley, Pazo Barreiro being the focal point for the production. Steep, terraced slopes grow the native whites of Rias Baixas in the most natural way possible. A project focused on restoration. The Pazo Barreiro estate is the result of a rebuilding of parcels of vineyards to resurrect the only DO Rias Baixas vineyard in the Miñor Valley region. Production is carried out with every effort to preserve the delicacy and expression of the vineyard. Lees ageing adds a further dimension to these excellent wines.

### Tasting Notes

Clean and pale yellow color with green hints. Very expressive and intense nose, with some notes of tropical fruits and white flowers. Good acidity in the mouth, with a friendly, round and weight feeling due to the time on lees and the slight ageing in barrels. Good length and refreshing acidity.

### Viticulture

In the parish of Mañufe (Gondomar) Pazo de Moldes is located. One of the most ancient "Pazo" in Galicia, was built in the XIV Century as a tower of defense.. All elaboration process are made here, in these perfectly equipped underground facilities.

### Winemaking

Vineyards takes 90% of our time and job. Individualized care of any single plot, terrace and exposure. Harvest by hand in 15kg plastic crates. No more than 3,000 per day. Cold maceration for 12 hours for 12 hours at 10°C. Slow destemmed and light press. Gravity clearing for 48h. Fermentation at 14,5°C for achieving maximum aromas and slow fermentation. Ageing on lees for 6 months. 10% of the must ages in barrels for

6 months.