

## Varietals, DO Rías Baixas, Bodegas Pentecostes

Rías Baixas, Spain



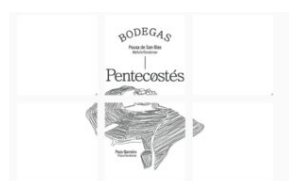
<b>Product code</b>	AC12ZZWC
<b>Grapes</b>	58% Albariño 20% Caiño Blanco 20% Loureira 2% Treixadura
<b>Country</b>	Spain
<b>ABV%</b>	12.4
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	2021



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. Expressive and intense nose, with a balsamic and vegetal strating notes, some White flowers and fresh fruity aromas. Very good and refreshing acidity balanced by the roundness and volumen of the wine. Good length and aftertaste.

### Viticulture

HARVEST Ripe Control individualized from each terrace and exposure. Harvest by hand in 15 kg plastic crates. No more than 3000Kg / day. Cold maceration for 12 hours at 10°C in a walk-in freezer Slow destemmed and light press Gravity clearing for 48h.

### Winemaking

ELABORATION: : Cold maceration of the grape (10°C/ 16h.) Fermentation at low temperature (14,5°C). Ageing on fine lees (6 months) in Stainless Steel vats followed by a 10% of the wine aged in Second Use French Barrels. Ageing in bottle for a minimim of 2 months.