



PAZO DE BARRANTES

DESDE 1511

2016 LA COMTESSE DE PAZO DE BARRANTES

OWN SINGLE-VINEYARD

Grapes are sourced from Cacheiro single-vineyard, an old-vine plot within our 12-hectare estate called Pazo de Barrantes located in the Salnés valley (Rías Baixas D.O. Galicia).

ALCOHOL CONTENT

13,5% Vol.

GRAPE VARIETY

100% Albariño.

MANUAL HARVEST

In 18kg cases. September 21, 2016.

WINEMAKING

First of all, the albariño bunches are de-stemmed before pressing. Afterwards, the grapes are gently pressed to respect and boost the intense aromatic potential obtained from these old vine grapes. Juice settling. Temperature controlled alcoholic fermentation (10 °C) takes place in a 3.000-litre French Allier oak vats for 60 days. In the pursuit of gaining more volume on the palate and a balanced mouth feel, the wine is left in contact with its fine lees for 4 months.

AGEING PROCESS

La Comtesse ages in this same wooden vat for 12 months longer. Afterwards it remains in a concrete tank for other 10 months.

BOTTLING DATE

February 20, 2019.

LIMITED RELEASE

12,240 bottles (75cl).

PAIRING

Scarlet shrimp tartar with its coral and Capellanía white Reserva Sauce. Scallops and Norway lobster risotto with crispy bacon and butter. Clams in their juice, La Comtesse de Pazo Barrantes albariño, lime and grapefruit.

SERVING SUGGESTION

We recommend serving the wine at around 13°C so that its flavors and complexity show at their best.



LA COMTESSE 2016 SCORES

99
POINTS

GUÍA
PROENSA

97
POINTS

GUÍA
GOURMETS

96
POINTS

DECANTER

95
POINTS

GUÍA
EL PAÍS

94
POINTS

GUÍA
PEÑÍN

94
POINTS

JAMES
SUCKLING

93
POINTS

WINE ADVOCATE
(ROBERT PARKER)