



Wine sheet
Gran Vino de Guarda
La Comtesse
2018

Grape variety

100% albariño

Alcohol content

13.5% vol.

Bottling date

April 22nd, 2021



Own single-vineyard

All the grapes come from Pago Cacheiro, a single vineyard of 1.4 hectares planted in 1965, in the heart of our Pazo Barrantes estate, a 12-hectare estate located in the Salnés Valley, heart of Rías Baixas. The soil is sandy above granitic bedrock.

Manual harvest

The harvest was carried out in 18 kg crates on September 22nd, 2018.

Winemaking

After an exhaustive selection, the grapes are destemmed and gently and slowly pressed in a pneumatic press. The must is decanted by flotation to ensure greater aromatic purity and then fermented at 10°C in 3,000-litre French oak vats for approximately 60 days.

Ageing process

12 months in 3,000 l French oak vats, of which 2 months in contact with the lees and 12 months in concrete tanks.

Pairing

Queen scallops and white truffle from Piamonte mellow rice; steamed and roasted alfonsino, candied in its collagen and roasted leek; triple-cooked poularde with truffle stuffed macerated in Castillo Ygay blanco essence.

Number of bottles

6,672 (0.75 l) | 200 (1.5 l).

Tasting note

An infinite nose where lychee, quince fruit and lemon peel flavours, harmonize gracefully with hints of acacia flowers, fennel and eucalyptus. A minerality edge provides refinement to the whole. Harmonious mouthfeel, its silky texture leads to an endless finish.

“The breadth of this wine suggests a development that will continue for decades”
María Vargas, Technical Director.

 **Scores**

99 points	Guía Proensa	96 points	Tim Atkin
97 points	Guía Gourmets	95 points	James Suckling
96 points	Guía Peñín		



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Vegetative cycle

The season began with a mostly cool and humid winter, followed by a very rainy March and April, although the spring was in general defined by mild temperatures. In short, the rainfall was our companion in Pazo de Barrantes during the first part of the year until July.

After the flowering in May, the clusters seemed smaller and less compact than usual, but due to the beneficial humidity and temperature conditions, the berries developed quickly and their weight was similar to those of the precedent vintage.

As the vegetative cycle developed, it looked like the harvest would begin fifteen days later than usual, but the high temperatures in August and September propitiated an early and regular ripeness. Finally, the harvest started on September 20th, a week before what was initially expected. The feared rainfall did not appear, and we enjoyed extraordinary sunny days during the harvest days, reaching Pago Cacheiro its perfect ripeness on 22nd September.