



Wine Sheet

Gran Vino

Pazo Barrantes

2022



Información nutricional

Own vineyards

The grapes used to produce the wine come from Pazo de Barrantes estate, which spans 12 hectares divided into eight different plots located around the winery in the Salnés Valley. The estate's soils are granitic, with sand on the surface and the average age of the vineyard is 40 years.

Grape variety

100% Albariño

Alcohol content

13,5% abv.

Manual harvest

The harvest was carried out in 20 kg crates from September 9 to 19, 2022.

Winemaking

After an exhaustive selection, the grapes are destemmed and pressed gently and slowly in a pneumatic press. The must is clarified by flotation to ensure greater aromatic purity and then fermented at 10°C in stainless steel tanks for approximately 43 days. After fermentation, it remains 4 months with the fine lees in the stainless-steel tank.

Ageing process

8 months in stainless steel tanks and approximately 15% in 225 l acacia wood barrels.

Bottling date

July, 2023.

Number of bottles

127,820 (0.75 l), 1,956 (1.5 l)

Tasting note

Enveloping nose with intense aromas of nectarine and yellow plum, hints of acacia blossom, fennel and a balsamic background. Vibrant and expressive on the palate, it reflects the freshness of the vintage in a lively mouthfeel that leads to a broad and persistent finish.



Produced and bottled by Pazo de Barrantes S.A. Barrantes - Ribadumia (Pontevedra) - España. Contain sulphites. Protect from direct sunlight and maintain at constant temperature and humidity. Bottled in a protective atmosphere.

Alcoholic beverage for direct consumption intended for adults who are not part of a risk group according to legislation and have no medical contraindications.