

ALBARIÑO  
**PACO & LOLA**  
RÍAS BAIXAS  
DENOMINACIÓN DE ORIGEN

# 2016 PACO & LOLA VINTAGE ALBARIÑO

*It is the ultimate wine for the "Complete Wine Geek"  
that exists in the marketplace*

*A perfect Albariño  
by the glass and as  
an accompaniment  
to a light lunch  
or appetisers.*



#### Wine growing info

- 100% Albariño
- 12.5% volume.
- D.O. Rías Baixas - Subzone: Salnés Valley.
- Made from the must flower of grapes coming from our oldest vineyards.
- The vineyards are grown on loamy-sandy, granitic and slightly acidic soil.
- Fermentation controlled at 16°C for 21 days.
- Once completed, the gross lees are removed and the wine is aged on its fine lees, with weekly "bâtonnage" for 1 year.
- After the ageing, it remains in stainless steel for 4 more years on stainless steel tank to finally get stabilized and bottled.

#### Food pairing:

- Ideal with fish, rice, white meats and seafood.
- Operating temperature: 46 - 48 ° F.

#### Tasting notes

##### Apperance:

- Straw yellow with intense edging, clean and brights with golden greens hue..

##### Nose:

- Medium intensity, with aromas of herbs (laurel, rosemary), spices (cumin notes) and infusion (tea, chamomile).
- With hints of candied fruit and an elegant background of lees and candied fruit.

##### Palate:

- The palate is fresh, with good acidity and greedy notes.
- Unctuous, oily, with hints of ripe fruit and toasted tones.
- Mineral and saline aftertaste..



One of the 100 year old vines that  
produces grapes for this wine



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*Dreyfus, Ashby & Co.*  
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

