



Nº12 by Paco & Lola 2023

100% Albariño - D.O. Rías Baixas

12 were the days that the must fermented in the tank number 12, we used stainless steel at low temperature. We stopped the fermentation by cold, resulting in a wine of high aromatic intensity, fine natural carbon and silky mouth.



Vineyard:

- Made from free run must of selected grapes.
- The vineyards are grown on sandy loam soils, granitic and slightly acidic.
- Appellation of origin: D.O. Rías Baixas.

Winemaking info:

- 100% Albariño (12% alc.).
- Fermentation in stainless steel tanks at 61°F for 12 days stopping fermentation with cold.

Food pairing:

- Perfect with appetizers, sushi, pasta, fishes, rices and seafood.
- Serving temperature: 47 – 50°F.

Tasting notes

Visual phase:

- Straw yellow with greenish, bright and clear tones.

Nose:

- Medium high intensity with citrus (lemon skin, tangerine) and white flowers (acacia and orange blossom).
- Tropical background with lychees hints.

Palate:

- Very fresh and good acidity.
- Heaps of fruits, intense and very balanced.



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Today we toast with our Albariño Nº12 by Paco & Lola 2023 who has been awarded a gold medal in the Challenge International du Vin, France's most prestigious competition.

It's an honor to be part, one more year, of the prize-winning table of this world tasting competition held in Bordeaux.