



2019 Prime



Sustainable production

From its beginning, Paco & Lola has been actively involved in sustainable production through its integrated management of winegrape growing practices that ensure the maximum respect for the environment.

We are one of three members of LIFE + Viñas Atlánticas (LIFE + Atlantic Vineyards), an innovative project through which winegrowers are committed to minimizing the use of chemical products using a variety of techniques and coordinated actions within the Environmental Management System.

Vineyard:

- Made of the free run must of a selection of grapes from our oldest vineyards.
- The vineyards are grown on sandy loam soils, granitic and slightly acidic.

Appellation or origin:

- D.O. Rías Baixas.

Wine growing info:

- 100% Albariño (13% alc.).
- Controlled fermentation 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 6 months.
- Then it remains in stainless steel for another 6 months minimum, to finally get stabilized and bottled.

Food pairing:

- Perfect with appetizers, sushi, pasta, fishes, rices and seafood.
- Service temperature: 46 – 48°F.

Tasting notes:

- **Visual phase:** Straw yellow with intense edging, clean and bright.
- **Nose phase:** Medium to high intensity, with aromas of ripe fruit and white peach. Hints of balsamic and dry herbal notes. Elegant background of lees and ripe citrus.
- **Palate:** The palate is fresh, with good acidity and full bodied. Balsamic and citrus notes on the finish.



Wine Enthusiast 93 Points

Light yellow in the glass, this wine has aromas of peach, honeydew melon and butterscotch. It offers a sense of fullness on the palate, alongside full-on acidity and mango, pineapple, passion fruit, dried Mediterranean herb and toasted almond flavors. There is a refreshing splash of grapefruit on the finish.

Dreyfus, Ashby & Co. —M.D. abv: 13% Price: \$33