



2024 PACO & LOLA ALBARIÑO

LIMITED EDITION RAINBOW BOTTLE

Why name a wine Paco & Lola? Why not? Wine doesn't have to be boring or serious. Wine can be attractive, seductive, fresh and fun. A wine like Paco & Lola, Spain's most stylish wine, can do things a little differently.

The freshest, most fun, most chic Albariño of the Rías Baixas. It makes you feel good to be alive and gets everyone smiling whenever a bottle is cracked open! The flagship brand of the winery!



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.

- Made from free run must of selected grapes from our best vineyards.
- The vineyards are grown on sandy loam soils, granitic and slightly acidic.
- Fermentation in stainless steel at 16°C for 21 days, remaining on its fine lees until the stabilization and bottling.

Nose:

Quite intense aromatic expression with herbs and balsamic hints along with white fruits, citrus fruits & stone fruits.

Palate:

Fresh with good structure and the same fruit characters as found on the nose. Slightly balsamic finish.

From the Paco & Lola Facebook page:

At Paco & Lola we toast to diversity!

- During the month of June we will carry out different activities to promote the visibility of the collective. Among these actions, the training in diversity of our work team and partners will be of primary importance.
- We signed a cooperation agreement with GOTAS. Asociación pola diversidade social in order to support the activities they carry out throughout the year from the association.



Paco & Lola collaborates with : - Asociación Gotas (for social diversity)



TIM ATKIN MW - 91 POINTS

Paco & Lola make as many as a million bottles of this Val do Salnés Albariño in a good year, so it's a wine that has done a lot of good for the Denominación de Origen. Showing some subtle, almost flinty reduction, it has plenty of lip-smacking acidity, well-integrated 2.8 grams of residual sugar, a hint of salinity and pear and lemon zest flavours. Textbook stuff. 2025-29

JAMES SUCKLING - 90 POINTS

Fresh white stone fruits with hints of white almond, herbs and white pears. Simple yet lively, featuring a touch of salinity before the generous, lightly peachy finish. Drink now.

