ALBARIÑO
PACO & LOLA
RÍAS BAIXAS
DENOMINACIÓN DE ORIXE



2025 PACO & LOLA ALBARIÑO

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.

Vineyard

- Made from free run must of selected grapes from our best vineyards.
- The vineyards are grown on sandy loam soils, granitic and slightly acidic.
- Sustainable production.



Wine growing info

- 100% Albariño (13% alc.).
- Fermentation in stainless steel at 61°F for 21 days, remaining on its fine lees until the stabilization and bottling.

Food pairing

- Ideal with appetizers, sushi, pasta, fish, rice, white meats and seafood.
- Serving temperature: 46 – 50°F.

Tasting notes:

Visual phase

- Straw yellow with greenish, bright and clear tones.

Nose

- Medium-high, citric notes (grapefruit and lime) and white flowers, acacia and orange blossom, with a sweet tropical background, intense aroma of lychees.

Palate

- Fresh, citric, intense and fruity mouth.
- Elegant, slightly bitter finish.

WINE ENTHUSIAST
92 POINTS

This is a characterful Albariño. Pale lemon in color, attractive, savory aromas of herb mélange, chopped yellow apple, and orange zest run hand-in-hand through a late-summer meadow of field grass. The palate begins with a smile-in-ducing burst of tangy acidity that moves into green orchard fruit that leads into a citrusy, chalk-dusted finish.

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