

FAMILY ESTATE







vtg 2020,2019,2018



GRAPE VARIETY

Albariño



VINEYARD

Age: +50
Soil: sand, granite
Altitude (m): 10-150



ANALYTICS

Alcohol Content: 12% Residual Sugar: 0,77 g/L



PAZO D RUBIAN

ALBARIÑO

AMILY ESTATE

RÍAS BAIXAS

VINIFICATION

Best quality Albariño grapes Collected in 17 kg boxes. Grapes are processed in the underground wine cellar of the Pazo 3 hours after being harvested. After a cold maceration, the fermentation of the grapes takes place in stainless steel tanks at a controlled temperature.

Finalizing the fermentation, the wine proceeds to the aging step with its lees to finalize the stabilization in cold temperatures, and the finished wine is bottled.

AGING



Wine remains 2 months bottled at the winery before going to market.







TASTING NOTES

A clean wine, transparent and natural. Aromas of fruit, flowers... fresh with a good fragrance. Ample, long-tasting and proud. Excellent flavor with an aftertaste like nothing else.
Pazo de Rubianes has its own unique personality. To p Albariño.



Seafood, classic lobster, crab legs, escargots, fettuccine with shrimp, fresh oysters on ice, mussels, smoked salmon, white fish.



LOGISTICS

Shipper 12 bottles

L: 34cm	W: 25cm	H: 30,5cm	Wt: 16Kg	WMF Pallet: 56 cs	Wt Pallet: 896 Kg
Shipper	6 bottles				
L: 27cm	W: 18cm	H: 31 cm	Wt: 8 Kg	Europallet: 80cs	Wt
					Pallet:
					640Kg