Marques de Murrieta

La Comtesse de Pazo Barrantes 2019

Galicia, Spain

Technical Information

Style: Still, White

Varietal(s): 100% Albariño

ABV (%): 14

pH: 3.25

Residual Sugar (g/L): 3

Total Acidity(g/L): 7.3

Volatile Acidity(g/L): 0.5

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:
Organic: No
Biodynamic: No
Sustainable certification: No

Vineyard & Viticulture Practice

Gran Vino de Guarda la Comtesse 2019 comes from Pago Cacheiro, a 1.4-hectare single vineyard planted in 1965 within the Pazo Barrantes estate. The estate covers 12 hectares in the Salnés Valley, at the heart of Rías Baixas. The soils are granitic, with sand on the surface, and the average vine age across the estate is 40 years. The wine is made from 100% Albariño. Harvest was carried out manually in 18kg crates on 14 September 2019.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8424432191044

Bottle Weight (g): 1600

Bottle Dimension (mm): H330, Dia93

Type of Closure: Cork

Case Size: 3X75CL

Case Weight (g): 662

Case Dimension (mm): L292 x W333 x H132

Vintage Notes

NA

Vinification

After exhaustive selection, the grapes are destemmed and gently pressed in a pneumatic press. The must is decanted by flotation to ensure greater aromatic purity, then fermented at 10°C in 3,000-litre French oak vats for approximately 85 days. The wine is aged for 12 months in 3,000-litre French oak vats, including three months in contact with the lees, followed by 12 months in concrete tanks before release.

Tasting Notes

La Comtesse 2019 is highly aromatic, showing orange peel, quince, fern, fennel, acacia blossom and eucalyptus. The palate is silky and layered, with volume, depth and balance. Medium to full-bodied for Albariño, it combines textural richness with freshness and varietal precision. The finish is fine, elegant and persistent, confirming the age-worthy character of Pago Cacheiro and the distinctive quality of Salnés Valley Albariño.

Food Pairing

Pair with Oscietra caviar, roast lobster, monkfish, spider crab, cauliflower purée, chanterelle ravioli, scallops, shellfish bisque, almond soufflé or fine white chocolate desserts.