Marques de Murrieta

Pazo Barrantes Albarino 2022

Galicia, Spain

Technical Information

Style: Still, White

Varietal(s): 100% Albariño

ABV (%): 14

pH: 3.35

Residual Sugar (g/L): 1.7

Total Acidity(g/L): 7.15

Volatile Acidity(g/L): 0.3

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 Pazo Barrantes Albariño 2022 comes from the Pazo de Barrantes estate in the Salnés Valley, Rías Baixas. The estate spans 12 hectares divided into eight plots around the winery. Its soils are granitic, with sand on the surface, and the average vine age is 40 years. Made from 100% Albariño, the wine reflects the maritime freshness and aromatic definition of the Salnés Valley. Harvest was carried out manually in 20kg crates from 9 to 19 September 2022.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8424432220041

Bottle Weight (g): 1410

Bottle Dimension (mm): H313, Dia99.7

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 823

Case Dimension (mm): L339 x W240 x H162

Vintage Notes

NA

Vinification

After exhaustive selection, the grapes are destemmed and pressed gently and slowly in a pneumatic press. The must is clarified by flotation to ensure aromatic purity, then fermented at 10°C in stainless steel tanks for approximately 43 days. After fermentation, the wine remains for four months on fine lees in stainless steel. It is then aged for eight months in stainless steel tanks, with approximately 15% aged in 225-litre acacia wood barrels.

Tasting Notes

Pazo Barrantes 2022 has an enveloping nose with intense aromas of nectarine and yellow plum, supported by acacia blossom, fennel and a balsamic background. The palate is vibrant and expressive, with a lively texture that reflects the freshness of the vintage. Medium-bodied and precise, it combines ripe stone fruit, floral lift and saline freshness. The finish is broad, persistent and refined, showing the depth of Albariño from the Salnés Valley.

Food Pairing

Pair with roast lobster, grilled prawns, crab, asparagus, artichoke, seafood rice, roast chicken, citrus-led dishes or creamy shellfish sauces.