

Pazo De Rubianes

1411 Pazo Rubianes



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· 1411 ·



Albariño



RIAS BAIXAS



13% ABV



GENERAL INFORMATION

This Albariño is produced in a highly limited quantity of just 2,800 bottles per year, reflecting meticulous attention to quality and detail. After cold maceration, only the free-run juice from the tank is used, ensuring purity and elegance. Fermentation occurs at low temperatures below 16.5°C over five weeks, preserving delicate aromas and freshness. The wine is then transferred to custom 1,500L tanks, where it ages on its lees for six months before the lees are removed. It remains in the same tank until bottling, maintaining stability and complexity until the next year's harvest. This careful, slow process captures the essence of the Atlantic-influenced terroir with precision and finesse.

TASTING NOTES

A sensory journey from the heights of Atlantic forests to the depths of estuaries, this Albariño is highly expressive and refined. Aromas of white flowers, fresh fruit, and hints of sea breeze create a complex and elegant bouquet. On the palate, it is fresh, balanced, and delicate, with fine texture and a lingering, graceful finish. The wine combines vibrancy, subtlety, and sophistication, offering a truly memorable experience for lovers of premium white wines.

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