

# 2017 PAZO DE CORGA ALBARINO

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## BODEGAS VILARVIN, RIAS BAIXAS, SPAIN



### THE WINE:

100% Albarino made from a single plot of older vines (approx. 25 years old) in the Mino river valley located about 20 miles from the Atlantic ocean. The wine was fermented and aged in stainless steel (no oak) with cold soak and cool temperature fermentation to preserve and enhance aromatic purity. This wine was a special joint project between Bodegas Vilarvin and a sparkling wine producer named Villaviciosa with a total production of 900 cases made.

### THE ESTATE:

Bodegas Vilarvin is a family owned winery that focuses on the Albarino varietal. Located in the Mino River valley, in the Rias Baixas region of Spain, this cool climate area is synonymous with the Albarino grape. Using vineyard management techniques handed down from previous generations along with modern winemaking technology the Bodegas Vilarvin has been able to capture the highest level of quality capable from the Albarino grape.

### TASTING NOTES:

**Color:** straw yellow

**Aromas:** stone fruits, minerality, white flowers and honey-kissed citrus

**Flavor & Texture:** yellow peach, hints of pineapple and apple with a bright, fresh and vibrant style

**Food Pairing:** baked halibut in parchment paper with lemon, thyme, garlic, cherry tomatoes and sage

-DRINK NOW THROUGH 2021-