# PAZO BAIÓN

**Pazo Baión, a single-vineyard estate bottled Albariño**



This distinguish property, whose origin dates back to 15th century, with a surface area of 30 ha holds one of the most spectacular vineyards in the vine-growing scene worldwide, with 22 ha of the Albariño variety and vines with an average age of more than 40 years. Three main buildings are located on the property: the Pazo ("castle" or "chateau"), the Dairy and the Old Winery, as well as a Pigeon House and an Hórreo.

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**Pazo Baión** is located in the Salnes Valley. The red spot on the following map, is showing the exact position of the winery (Vilanova de Arousa). The Salnés Valley is the iconic area for Albariño production.



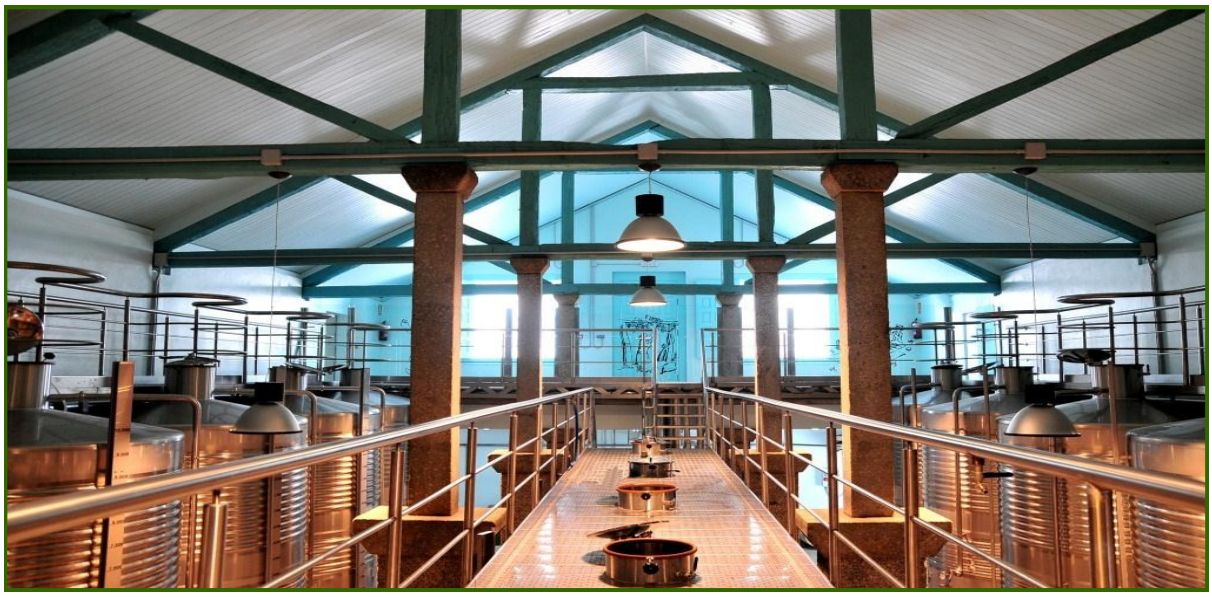

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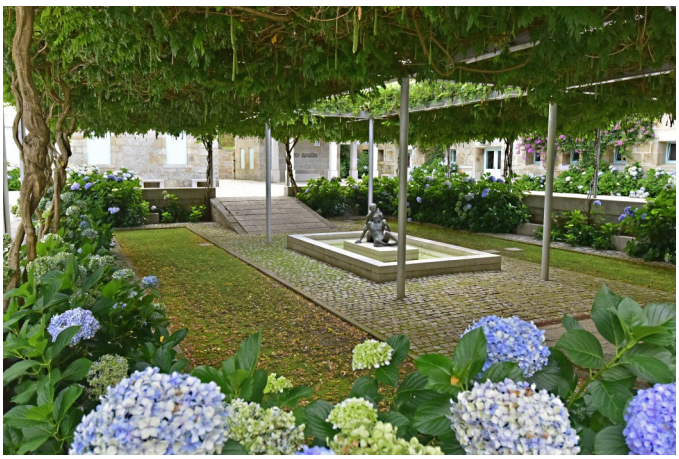
# PAZO BAIÓN



The exclusive cellar of Pazo Baión is a hundred year old jewel that takes us to a unique place of absoluteness- to the microuniverse of Pazo Baión.

The oenological proposal is based on the yield of the major quality grape, using the most environmentally friendly techniques with the aim of obtaining wines positioned as the higher end Spanish white wines. Our work philosophy and the care of our vineyards, based on a deep respect for nature, is what allows us to put a stamp on our wine, to impress the unique terroir that defines the character of this estate. The exceptional conditions of a granitic soil, the old age of the vines and the different vineyard exposures gives the wine great traits and sensory complexity.





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# PAZO BAIÓN




**WINE NAME:** Pazo Baión

**WINE TYPE:** Still White Wine

**GRAPE:** 100% Albariño

**ORIGIN:** DO Rías Baixas. Salnes Valley. Single vineyard estate bottled.

**VINEYARD**

Single vineyard of Pazo Baión, with a surface are of 22 Ha.

The vines are trained using pergola system.

Average age of more than 40 years.

**HARVEST**

Exhaustive ripening control.

Grapes picked by hand during the coldest hours to maintain aromatic potential.

Selection of the best bunches in a sorting table.

**MACERATION**

At a temperature of 6ºC for 8 hours.

**ALCOHOLIC FERMENTATION**

Wild yeast.

Temperature control: 14-16ºC

Time: 15 days

**MATURING**

7-8 months on its lees in stainless steel tanks (with battônages)

**TASTING NOTES**

It is remarkable for its intense varietal perfume, with predominantly floral aromas (orange blossom and jasmine) and fruit with reminiscent of citrus and tropical notes. On the palate, it is fresh, weighty, mineral and long, with a persistent and aromatic finish. Its positive evolution in the bottle ensures that it can be drunk with great pleasure for a number of years after harvest.

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