

# PAZO DE SAN MAURO 2015



## Awards

Just released!



<b>Winemaker</b>	Cristina Mantilla
<b>Harvest date</b>	From 8th to 20th September 2015
<b>Vineyard</b>	The age of vines varies between 17 and 42 years. The soils of our vineyards are geologically old, granitic and sandy textured.
<b>Varietals</b>	<b>100% Albariño</b>
<b>Winemaking</b>	Manual selection of the grapes in our own vineyard. Maceration of the grapes during 6 hours at a low temperature (11° C). Alcoholic fermentation in stainless steel vats during 15 days at 17 °C.
<b>Bottled</b>	March 2016
<b>Total production</b>	<b>200,000 bottles (750 ml)</b>
<b>Alcohol content</b>	12.5%
<b>Total acidity</b>	6.7 gr/l tartaric
<b>PH</b>	3.2
<b>Residual sugar</b>	1.7 gr/l
<b>Closure</b>	Natural cork

Pazo de San Mauro, one of the most historic European wineries, was built in 1591. Located in the Condado de Tea region of Rias Baixas, the estate owned vineyards are planted in terraces, forming a natural amphitheater, which slope down to reach the banks of the river Miño. The vineyards extend on rolling banks of the river Miño, creating a natural amphitheater and bathed in extraordinary sunlight during the midday hours.

The vines are planted on trellises so that the fruit, of very restricted production, grows in optimum conditions, reaching its peak quality. The vineyards enjoy an exceptional microclimate in the most southern and sunniest area of the D.O. Rias Baixas, with long hours of sunshine allowing early ripening and complex structures, and yet retaining the maximum acidity.

Pazo de San Mauro has an idyllic setting, full of legends and mystery, and the perfect environment for the gradual ripening of the Albariño grapes, resulting in a pronounced and aromatic wine.

## Vintage report

The 2015 vintage has been excellent, both quality and quantity wise. During the winter period the vines had their vegetative rest, resulting in perfect sprouting and flowering with an optimal fruit setting and a nice evolution of the vine through the year.

The summer was warm and dry which ensured a right maturation of the grapes and excellent sanitary conditions.

## Tasting note

Pronounced varietal personality, with deep terroir character and a nice finesse. Crisp ripe apple, pear and peach notes that mingle together with white floral aromas. Highly aromatic on the palate and nicely balanced, with a delicate mineral aftertaste and an elegant finish.

## Serving suggestions

Recommended temperature, between 9–10°C

## Food matching

Excellent accompaniment to grilled crayfish, crabs and all kinds of seafood, white fish, sushi and rice patties.

BODEGAS Y VIÑEDOS DEL MARQUÉS DE VARGAS – **PAZO SAN MAURO**  
POMBAL Nº 3 – PORTO – 36458 SALVATERRA DE MIÑO (PONTEVEDRA) SPAIN  
Tel: +34 986 658285 Fax: +34 986 664208 - [www.marquesdevargas.com](http://www.marquesdevargas.com)



\*El Vino solo se DISFRUTA con MODERACIÓN\*

