

PAZO DE SAN MAURO 2021

"The Miño's Legend"

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| Coupage | 100% Albariño |
| Harvest date | From 6th to 21st Septiembre 2021 |
| Bottled | November 2021 |
| Vineyard | "Pazo San Mauro" State |
| Area | 20 hectares |
| Average age | 35 years |
| Calification | Albariño |
| Soils | Soil with a sandy loam texture and alluvial sediments in the lower area of the vineyard (close to the Miño river). In the upper area, the abundance of gravel and boulders stands out together with clays, especially in "La Fraga" plot, on a granite rock base. |

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| Production | 305.000 bottles (750 ml) |
| Winemaker | Susana Pérez |

ANALYSIS PSM 2021

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| Alcohol | 12,5 % |
| pH | 3,28 |
| AT | 8,3 gr/l. |



2021 HARVEST

The 2021 vintage was characterised by a cold winter during the months of December and January, followed by a very mild February, the same as the previous year. Spring was also warm, with normal temperatures until May, which then saw more changeable and largely cool weather.

Summer continued to produce conditions more typical of spring, in other words generally warm, but with slightly lower temperatures from the second half of June onwards, making for a somewhat unsettled and cooler summer. This all combined to produce a harvest that was very fresh and Atlantic in character.

In terms of rainfall, 2021 began with a very wet winter. The months of December, January and February saw a series of cold fronts resulting in heavier average rainfall than normal. This trend continued through spring and summer. Mild temperatures over the summer, together with unusually high seasonal rainfall, ultimately produced a healthy harvest with organoleptic parameters that defined the fresh, fruity and Atlantic character of the vintage.

WINEMAKING

Handpicked harvest with a strict fruit selection in the vineyard. Pazo de San Mauro is made using three types of vinification: maceration of 1/3 of the grapes at low temperature, 1/3 whole bunch pressing and 1/3 direct pressing. Alcoholic fermentation in stainless steel tanks during 10-15 days at controlled temperature, always looking for the typicity and varietal expression of our own vineyard.

OUR FIRST IMPRESSIONS

The Pazo de San Mauro 2021 Vintage is characterised by a high aromatic intensity with an expressive, fresh and very fruity bouquet. It offers clearly defined varietal aromas of green apple and citric scents and presents plenty of minerality and vivacity on the palate, with hints of lemon, grapefruit and apple, a silky sensation and a persistent finish. An especially Atlantic style vintage, very mineral and refreshing.