

BARALLOBRE

D.O. RÍAS BAIXAS

Just a few kilometers away from Santiago, a medieval town and World Heritage Site, we find one of the richest sub-areas of the DO Rías Baixas, located in the Ulla Valley. The quality of the soil and weather provide distinguishing notes to the albariño grapevines, which have become the main subject of both the landscape and the local heritage. A good example of this heritage is the Pazo de Ximonde, a monumental Baroque building where fountains, canals, and ponds flow through the grounds full of native species.

Sheltered by its walls and natural beauty we find Bodega Barallobre and our vineyards, which still conserve century-old vines that are witnesses of our great winemaking tradition. This is why we still respect the purity of the artisan work while we create our finest wines.

It is a slow maturing process in which we take care of every detail in order to obtain a highly original albariño wine, up to the task of the best palates and pairings. Its aging can be prolonged by a smooth evolution in bottle that will improve all its nuances.

TASTING NOTES

- Appearance: Greenish yellow, with steel tones, very clean and bright.
- Nose: Very intense and penetrating aroma, in which stone fruits such as apricot and peach stand out. Citrus notes reminiscent of grapefruit and lemon. Floral notes such as orange blossom that evoke lemon trees and other herbs.
- Palate: Powerful, elegant, easy to enjoy and intense. Smooth with light shints of salt. Its aftertaste is magnificent and it evokes multiple sensations.

FOOD PAIRING

Ideal to accompany fish like sea bass or grouper, with fusion cuisine, all rice dishes, feathered game and high-quality cuts of veal.
Perfect to enjoy with seafood, Bluefish (even marinated or smoked), and Iberian ham.

Oenologist: José Manuel Martínez Juste
Protected Denomination of Origin: Rías Baixas.
Production area: Ribera del Ulla.
Variety: 100% Albariño.
Grape harvest date: September, 2018
Date of bottling: July 2019
Alcohol strength: 13,5 % Vol.
Total acidity: 6'5 g/L
Volatile acidity: 0'24 g/L
Reducing sugars: 1'8 g/L
Bottles produced: 15,794 bottled in 75 cl.



PAZO DE XIMONDE

San Miguel de Sarandón 15886 Vedra (A Coruña)