

WINEMAKER'S NOTE

This wine gathers the essence of the Mediterranean and the Atlantic in the valley of Verín. The selection of vineyards and grapes gives rise to a good balance between ripeness and acidity. The result is a fresh, fruity and elegant wine that expresses the terroir of the area.

TOTAL PRODUCTION : 65.000 bottles 0,75l

VARIETY 100% Godello

AGEING : No ageing involved.

GRADO ALC. : 13,5% Vol.

Total acidity : 5,9 G/l (tartárico) · **Residual sugar** : 1,4 g/L.

TASTING NOTE: It is limpid and brilliant, with a straw yellow colour with greenish sparkles. Of very high and complex aromatic intensity, with aromas of white fruit and floral memories. In the mouth, its freshness and the complexity of perceptions stand out, highlighting the intensity of the fruit and the elegance of white flowers. .

VINEYARDS

AVERAGE AGE : 25 años.

Altitud: 600 y 800 m.

Soils: granitic clay, in the case of Godello (Pazo de Monterrey), and hillside soils, poor and shallow, with sandy-clay soils and slate base and schists that enhance the aromas of the Mencía variety with which Pazo de Monterrey Mencía is made.

Climate: Continental influence that is also affected by the Atlantic ocean. The hot and dry summers contrast with the cold winters; the region is subject to considerable temperature variations of up to 30°C during the maturation period.

CHARACTERISTICS OF THE VINTAGE The main characteristics this year were marked by a cold spring with more rainfall than in previous years, followed by a dry summer and a harvest season favoured by the sun. Thus, the good ripeness of the grapes is highlighted, resulting in a Pazo de Monterrey 2019 that respects the freshness of Godello and extols the aromas of fruit trees and white flowers.

THE WINERY

Pazos del Rey was born in Monterrei, the most unknown appellation in Galicia. However, the area has demonstrated its enormous potential due to the exceptional combination of soil, climate and varieties. It is the only winemaking area in Galicia whose territory belongs to the Duero basin, without losing the oceanic influence of the others, a reason that serves as a guarantee for the cultivation of red varieties.

