

Pazo de San Mauro

D.O. Rías Baixas

Pazo De San Mauro 2024

The winery is located in the sub-denomination of Condado de Tea. A historic manor presides over the 30-hectare estate and gives its name to the winery. It was built in 1591 and the cultivation of vineyards was always linked to its history, being one of the oldest wineries in Europe. With an average age of 35 years, the vineyards of Pazo de San Mauro extend across the estate on pebble terraces that descend to the banks of the Miño River, creating a natural amphitheater and enveloping it with the magic and mystery of its legends. Especially characteristic is the granitic subsoil of the estate, geologically old, which gives the wines their complex and mineral character.

The harvest

The vegetative cycle of the 2024 harvest was marked by weather changes. The campaign experienced considerable climatic instability, with a warm and humid winter and spring, followed by a humid June with normal temperatures. The harvest took place in a calm and orderly manner, highlighting the high quality of the grapes, thanks to a hot August that allowed for optimal ripening and good weather at the beginning of September.

Vinification

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. Harvesting is carried out by hand, with an initial selection of the best grapes at the vineyard for our wines. We use three different methods for vinifying the grapes according to their ripeness and phenolic condition, to obtain maximum expressiveness and complexity: A third of the bunches are destemmed before being macerated at a cool temperature (11oC) to obtain a better extraction of the aromas and other components that give the wine its structure. Another third we vinify in whole bunches which provides freshness and identity to the wine, with more varietal flavours and a complex bouquet. The final third we vinify directly after destemming to preserve all the acidity of the grape, providing freshness on the palate.

Tasting notes

Colour: Pale Yellow color, clean and bright

Nose: Incredible aromatic intensity, with green apple and mature citric fruit touches

Palate: It is fresh, Atlantic, mineral with a long lingering finish

Food pairing: Pulpo a feira (traditional Galician dish), mussels, scallops or white and blue fish



AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Albariño.
Vine Age	35 years
Vineyards	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 bas
Alcohol content (vol)	12,5% vol
Acidity total (gr/l)	7,5 gr/l
pH	3,35
Residual sugar (gr/l)	< 2g/L
Suggested serving temperature	8-10°C
Winemaker	Susana Perez