Pazo San Mauro

D.O. Rías Baixas

Sanamaro Sobre Lías 2021

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 2021 vintage was characterized by a cold winter, a warm spring, and a very variable month of May. The summer was warm but unstable, a factor that gave rise to a very cool, Atlantic-style vintage. Higher rainfall than the previous year, with the presence of mild temperatures, led to a harvest with perfectly healthy grapes, with organoleptic parameters that define it as a fruity, fresh and Atlantic vintage.

Vinification

We select the best bunches from the "La Fraga" and "Los Bancales" plots, first at the vineyard and then at the winery. Depending on their characteristics, we vinify a third of the grapes in whole bunches, which provides freshness to the wine, and two thirds are destemmed and cold-macerated for several hours before pressing to extract the maximum intensity of the aromas. In addition, an important part of the coupage is fermented and aged on the lees in small French oak vats, providing body and structure to the final assemblage. Lastly, there is another part which is vinified in cocciopesto amphoras, adding extra cripsness to the blend.

The ageing

Sanamaro is aged for 6 months over lees, with manual bâtonnage, followed by a year's ageing in the bottle.

Tasting notes

Colour: lemon yellow with golden iridescence, clean and bright Nose: very high aromatic intensity, with a great concentration of varietal aromas and aging on lees. Fruity notes of citrus and white fruit, and complex aromas of dried fruits and bay leaf Palate: Structured, silky with good acidity. Persistent and long finish Food pairing: Smoked salmon, pasta salad, foie gras, lobster risotto







Technical data

Varietals	60% Albariño 40% Loureiro
Vine Age	40 years
Vineyards	La Fraga 1 hectare vineyard. Shallow soil with an abundance of gravels and boulders, together with clays, and on a granite rock base.
Time in Bottle	1 year
Alcohol content (vol)	12,5% vol
Acidity total (gr/l)	7,2 gr/l
рН	3,3
Residual sugar (gr/l)	<2g/L
Suggested serving temperature	8-10°c
Winemaker	Susana Perez





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