

# PACO & LOLA



## Rías Baixas, Spain DO:

Located in northwestern Spain in the region known as Galicia, this lush land is home to Rías, which are deep, wide inlets of water that stretch miles inland from the Atlantic Ocean. The southern group of these rías are known in Galician as the “Rías Baixas”. Weather conditions in the Rías Baixas are generally cool, windy and rainy. Vines must be trained high and open to allow winds to dry them out.

## Paco & Lola:

Located in the heart of the sub-region of the Salnes Valley with more than 200 hectares of vineyards. The Salnes Valley is known as the premiere growing area for Albariño in Rias Baixas. The soils of our vineyards are a mix of rocky granite and alluvial deposits. Only 30% of the overall vineyard production is selected for the final blend of Paco & Lola.



**Vintage:** 2008  
**Alcohol:** 12.5%  
**Wine Varietal::** 100 % Albariño  
**Harvest Dates:** Sept 21st – Sept 30<sup>th</sup>  
**Harvest:** 100% Hand Picked  
**Fermentation:** 100% Stainless steel  
**Wine Maker:** Antonio Porto

**Vineyards:** Over 200 Hectares  
Estate Grown  
**Age of Vines:** 5 to 40 years old  
**Farming:** Sustained  
**Region:** Galicia  
**Appellation:** Rias Baixas  
**District::** Salnes Valley

## Tasting Notes

**APPEARANCE:** Straw yellow color with hints of green in the rim. Clean and brilliant

**NOSE:** Complex with outstanding aromatic intensity. Fine notes of fruit (citrus, green apples), herbaceous notes (basil) and floral notes.

**TASTING:** Very fresh flavors balanced by lively acidity giving a crisp, attractive taste, good body and very pleasant on the palate. True varietal character that is elegant and persistent.

**FOOD PAIRINGS:** Paco & Lola goes extremely well with fish and seafood, yet is sturdy enough to accompany sushi, poultry dishes, roast pork and veal.