

## BODEGA PAZOS DEL REY

**D.O.** Monterrei

**Address:** C/ Carrero Blanco, nº33. Albarellos de Monterrei, Ourense

**Website:** [www.pazosdelrey.com](http://www.pazosdelrey.com)

**Year of foundation:** 1965. Incorporated to Avanteselecta in 2007

**Average annual production:** 85,000 bottles

BODEGA  
PAZOS DEL REY



**Sub-area:** Monterrei is the least known denomination in Galicia; however, the region has shown its great potential because of its exceptional combination of soil, climate and varieties. It is the only winegrowing region in Galicia whose territory lies along the Duero riverbank, although it retains the oceanic influence of the others, which is a guarantee for the cultivation of red varieties

### Vineyard:

**Location:** The vineyards worked by Pazos del Rey are located in sloped areas and in the Verin Valley, in the villages Oimbra, As Chas and Flariz

**Altitude:** Between 600 and 800 metres

**Average rainfall:** 800 l/m<sup>2</sup>

**Soils:** Granite-clay soils for the Godello variety (Pazo de Monterrey) and poor, shallow, sloped land with sandy-clay soils and a slate and schist base that enhance the aromas of the Mencía variety used in Sila Mencía

**Age of the vineyard:** Between 15 and 20 years of age

**Pruning system:** Double cordon de royat

**Plantation pattern:** 2.5 x 1.2

**Average production:** 2,000 kg/ha

**Varieties:** Godello and Mencía

**Fermentation vats:** The Mencía variety is fermented in 5,000-kg stainless-steel open tubs where the atmosphere and temperature are controlled. By using this method, we achieve a greater contact surface between the must and the skins, thus facilitating the extraction of phenolic and anthocyanin compounds. They are similar to the old Galician wine-presses. The Godello variety is fermented in 15,000-kg stainless-steel vats where the temperature is controlled

**Ageing:** The winery has a stock of 30 new and reused French-oak Bordeaux barrels from different cooperages

**Wines:** Pazos de Monterrey Godello, Pazo de Monterrey Mencía

## PAZO DE MONTERREY 2016

**ORIGIN:** This wine gathers the essence of the Mediterranean and Atlantic nature of the Verin Valley. The selection of vineyards and grapes that has been carried out by the bodega provide this wine a good balance between maturity and acidity. The result is a fresh, fruity and elegant wine that expresses the region's terroir.

**TOTAL PRODUCTION:** 65,000 bottles.

### VINTAGE: 2016

**CHARACTERISTICS OF THE VINTAGE** The main characteristics of this year's climate were a cold and rainier spring than previous years followed by a dry summer and a harvest that was favoured by the sun. As a result, the grapes reached a good maturation point, producing a Pazo de Monterrey 2016 that has the freshness of the Godello and emphasises the fruity and white flower aromas.

### WINEMAKING

**VARIETY:** 100% Godello.

**AGEING:** No ageing involved.

**WINEMAKING:** Pazo de Monterrey is fermented in 15,000 litre stainless-steel vats where the temperature is controlled, and a partial cold maceration is carried out before pressing. Subsequently, a partial ageing is carried out in lees.

### VINEYARDS:

**AVERAGE AGE:** between 10 and 15 years.

**SOIL:** Clay-granite soil.

**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.

### TASTING NOTE:

It is a bright and clear wine, straw-yellow colour with green shades. This is a complex wine with a high aromatic intensity, expressing hints of white fruit, pear, citric notes and white flowers. On the palate, the hints of white flowers and fruit reappear. It has a very pleasant mid-palate and a very well-integrated acidity.

### PAIRING:

It pairs with white and blue fish prepared in different ways, shellfish and sushi.

### TECHNICAL INFORMATION:

**ALCOHOL CONTENT:** 13.5 % Vol.

**TOTAL ACIDITY:** 5,6 g/L (tartaric)

**RESIDUAL SUGAR:** 1.8 g/L

### RATINGS:

**MUNDUS VINI:** Pazo de Monterrey 2016

Gold Medal



**PAZOS DEL REY** was born in Monterrei, the denomination which is least well-known amongst the Galician wine regions. It is the only denomination whose territory lies along the Duero riverbank, although it retains the oceanic influence of the rest, which is a guarantee for the cultivation of red varieties.

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**PRESENTATION:** 75 cl.

**BODEGA** Pazos del Rey

**D.O.** Monterrei

**VINTAGE** 2016

**VARIETY** Godello

**AGEING** No ageing