



Rias Baixas

Pazo Galegos

Winery Info Sheet

Rias Baixas

Proprietor: Manuel García founded Pazo Galegos in 1989 owning today 25 acres (10 Ha) of vineyard of white Albariño and red Mencía grapes. His first vintage was in 1989.

Winemaker / Vineyard Manager: Paul García / Manuel García.

Location: Zone 1, north west of Spain in the town of San Pedro de Vilanova in Galicia at 1,936 *ft* altitude; enclosed in the Ulla district, which is the driest district in Rias Baixas.

Wines Made: Pazo Galegos (plus other wines not currently imported by Ole).

Climate: Zone 1, Atlantic climate, with average temperatures from April to October of $59^{\circ} F$ (among the lowest temperatures in Spain) and *19.3 in.* of rainfall which is among the lowest recorded rainfall levels in Rias Baixas. The cool temperatures provide a longer growing/ripening period which results in more aromatic and fresher wines. This longer growing season is only positive due to the relative low levels of rainfall which allow for healthy ripening to take place.

Soils: Sandy topsoil and clay on its subsoil. *Sandy soils* have the following *qualities*: 1. retains heat, 2. drains water quickly, 3. low in organic material 4. and low in PH content. *The main quality* of its *clay subsoil* – water retention, which is very positive due to the warm soil surface. In conclusion we couldn't ask for more, we have cool temperatures that increase freshness and aromatic expression, supported by a soil bed that allow its grapes to ripen in a humidity-free environment with enough water-nourishment on its subsoil. Its low organic material provides natural low yields resulting in more concentrated fruit flavors.

What makes Pazo Galego unique? 1) Fermented with the natural yeast of its own grapes. 2) Pazo Galego is a distinct Albariño revealing the virtues of its unique terroir. 3) Low yielding vines fashioning expressive / concentrated grapes. 4) Pazo Galego undergoes only partial-malolactic fermentation to achieve greater freshness and aromatic expression.



There are 6,981 acres of vineyard land in Rias Baixas.



16th century fountain that pours Albariño wine for the pilgrims of el Camino de Santiago to the date.



High standing trellises to maximize aeration providing a drier environment for grape ripening.

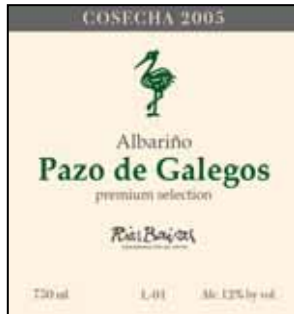
BREAKDOWN OF VINEYARDS

VINEYARD	ACRES	AGE OF VINES (2006)	SOIL / SUBSOIL	ALTITUDE	SLOPE
ALBARIÑO	20	25	SAND / CLAY	1,936 ft	3%
MENCÍA	5	5	SAND / CLAY	1,936 ft	3%



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Name of Wine: Pazo de Galegos 2005

Producer: B. Pazo Galegos (Manuel Garcia Gomez)

DO: Rias Baixas (Zone # 1) Climate: Atlantic

Grape: 100% Albariño (25 year old vines in 2006)

Soils: Sand and Clay on its subsoil with 3% slopes (low yielding vines)

Production: 2,000 Cases made – 950 for the U.S.

Wine Maker: Paul Garcia

Ageing: Stainless Steel, partial-malolactic fermentation.

Notes:

Pazo de Galegos 2005 IWC **89 pts**

Made with wild yeasts. Greenish gold. Wild, pungent bouquet of white peach and apricot pit, along with an herbal quality reminiscent of Chartreuse. Medium in weight and chewy in texture, with pleasingly bitter cherry and citrus pith flavors. Finishes broad, deep and long. An intriguing Albariño that needs food. IWC by Josh Reynolds Sept/Oct 2006