

# LUSCO

2016



PAZOS DE LUSCO

A D E G A



## VINTAGE

The 2016 vintage was irregular with lower rainfall than normal in autumn and winter. In addition the DO Rías Baixas saw an attack of mildew in May and June causing a lack of healthy grape. The harvest was later than in previous years due to high rainfall at the time of budding which caused a 15 to 20 day delay. Lack of rainfall throughout the year caused a shortage in healthy grapes however the stress caused to the plant gave for better quality. The harvest began on 16th September and finished on 26th. At harvest the grape showed good acidity and optimum baume. As a result a good continuous harvest was carried out.

## WINEMAKING

Once received at the winery the best bunches are chosen on a selection table. Following a short maceration the grape is pressed very lightly in order to maintain the varietal flavours. Fermentation takes place in temperature controlled deposits from natural yeasts produced by the grape. After fermentation the wine remains in the deposit on its natural lees for 6 months in order to give the Albariño a more round and bodied palate.

## WINEMAKER'S COMMENTS

Lusco presents a bright pale yellow colour. A powerful nose with aromas of fresh herbs, tropical fruits and floral tones. Shows an extremely dry palate with citric notes of grapefruit and pineapple giving great liveliness. Full, smooth and round palate.

## SERVING AND PAIRING

Perfect with dishes such as hot tapas, pasta and paella. Serve chilled 10-11°C, never too cold.

Grape varieties:  
100% Albariño

ABV:  
13%

Residual sugars:  
2 g/l

Volatile Acidity:  
0.5 g/l (acetic acid)

Total acidity:  
6.5 (tartaric acid)

pH:  
3.36

DO Rías Baixas  
Condado de Tea

Suitable for vegans

Contains sulphites

### PAZOS DE LUSCO

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*González Byass*  
Desde 1835  
Familia de Vino