



**Packaging:** Glass bottle  
**Quantity per box:** 6 or separate  
**Volume:** 750 ml  
**Vintage:** 2022  
**Alcohol:** 12,5 %  
**Serving Temperature:** 8-10 °C

## Albariño Pazo Rosqueira

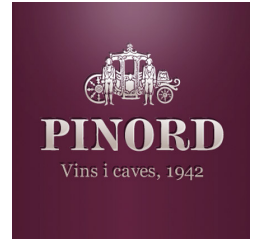
**Spain, D.O. Rías baixas**

**Vintage:** 2022

**Type:** White wine

**Grapes:** 100% Albariño

**Systembolaget's Art No:** [79190](#)



**About the Product:** Once harvested, the grapes are sorted on a manual sorting table and then de-stemmed. The grapes follow a refrigerating process where they are cooled down to a temperature of 5°C. This is the optimum temperature for the grape to rest during a maceration process of around eight hours. After maceration, the grape is pressed and the must extracted and put into stainless steel vats at a controlled temperature of 18°C. Once the fermentation is over the wine is racked to eliminate any solids.

**Producer:** Bodegas Pinord S.A., [www.pinord.com](http://www.pinord.com)

**About the Producer:** The history of Bodegas Pinord can be traced back to 150 yrs ago, when the Tetas family began making white and red wines on their estate in Sant Cugat Sesgarrigues. In 1942, Josep Maria Tetas set up the current winery in Vilafranca del Penedès, close to the original estate.

Today the vineyard has been reconverted to organic farming, providing the winery with high quality grapes. Josep Maria Tetas, observed how some of his wines spontaneously gave off small quantities of bubbles just like French pétillant or Italian frizzante wines. He began to investigate how to ferment his grapes in order to keep this effervescence in his wines. Reynal, the first pearl wine ever made in Spain was the result of his research.

Success was immediate and was far and beyond expectations: very soon, Pinord started to export their wines around the world and the winery grew rapidly. They made up a very wide-ranging portfolio of wines, gaining the winery accolades and international fame during the Fifties and Sixties. It was at this time that Pinord became one of the reference points of winemaking in Penedès.

**Color:** Greenish yellow colour, bright and clean with good intensity.

**Aroma:** Extraordinarily aromatic, with great depth and elegance. Wide and flavoursome, it gives off a series of aromas which are subtle yet fragile. The primary aromas of the grape take precedence.

**Taste:** Fresh with a certain syrupy feel. Sufficient acidity to keep it lively and flavoursome without losing its special delicateness for some time. Satisfying retronasal which is elegant and complete. Floral touches are combined with freshly peeled fruit.

**Residual Sugar:** 1,5 g/l **Acid:** 5,2 g/l

**Alcohol:** 12,5 %

**Goes Well With:**     