

# LUSCO

2015



## PAZOS DE LUSCO

A D E G A

### VINTAGE

The 2015 vintage was very good in both quality and quantity, being slightly higher than 2013 and 2014. Due to a favourable climate in summer-autumn little selection had to be carried out when the grape arrived to the winery. 2015 saw little rainfall, many hours of sunshine and a higher average temperature than usual. These conditions gave a very healthy grape with a long and balanced vegetative cycle and perfect maturation at harvest. All grapes are hand harvested bunch by bunch and transported to the winery in small boxes to preserve the fruit as much as possible.

### 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:  
0,3 g/l

Volatile Acidity:  
0,5 g/l (acetic acid)

Total acidity:  
6,9 (tartaric acid)

pH:  
3,2

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