



Pablo Padín
B O D E G A S

SEGREL – Albariño D.O. Rías Baixas



TASTING NOTES

Appearance

Straw yellow with Golden hints, clean and brilliant.

Nose

Great character, expressive, hints of hay and freshly cut flowers notes and white fruit aromas, complex and elegant.

Mouthfeel

Fresh, full-flavoured, balanced with a refreshing hint of acidity, fruity with a lingering finish.

TECHNICAL DATA

Protected Designation of Origin

D.O. Rías Baixas.

Terroir/Subzone

Salnés.

Type of Wine

White wine.

Varietal Blend

Single varietal, 100% Albariño.

Vintage

2017.

Harvest

2nd – 3rd week of September. Selected vineyards.

Hand-pick harvest.

Winemaking Techniques

Selection table to discard non-suitable clusters. Destemming. 50% cold macerated debunched grapes. Partial light pressed juice. Controlled temperature fermentation. Climate-controlled preservation room.

Alcohol by Volume

13% vol.

Ageing Methods

5 months in stainless-steel tanks minimum.

Production

75.000 bottles.

Packaging

750ml. Burgundy bottle, Dead leaf/ Cinnamon colour.

Technic micro granulated cork.

6 – 12 bottle cardboard cases.

Other formats:

- 375ml Burgundy bottle. (12 bot. cases)
- 1,5l. Burgundy bottle. (4 bot. cases)

Bottling

Since February 2018.

AWARDS

GOLD Medal – Guía de Vinos, Destilados y Bodegas de Galicia 2017 (Spain)

GOLD Medal – Guía de Vinos, Destilados y Bodegas de Galicia 2016 (Spain)

GOLD Medal – Guía de Vinos, Destilados y Bodegas de Galicia 2015 (Spain)

Gallaecia Distinction – Concurso Disticiones Gallaecia 2015. Galician Sommelier Association (Spain)