

# LUSCO

2023

PAZOS DE LUSCO  
A DEGA



## HARVEST

If we look back over the year, we had a drought from last year's harvest that took its toll on the pruning rods, so we had to be careful and conservative so as not to damage the plant. The year began with a lot of continuous rainfall, which was somewhat damaging when the plant started to bud. Spring made us be more attentive than in a normal year. Mildew (the predominant disease in our area) had all the ingredients to develop. Throughout the DO and especially in our Condado do Tea sub-zone, it did its thing. Some winegrowers have had small production losses because of it, others have lost considerably more (40%). Even so, the production of the DO has been historic, almost 45 thousand kgs of grapes, and it has been an early harvest for some of our vineyards, for others we have had to wait a little longer, due to the low temperatures in our area this summer. It was a very Galician harvest (with stops and starts again). In terms of Kgs, in Lusco it was not bad, we managed to get a good harvest. *do lo que necesitábamos y en cuanto a calidad, muy buena. Acidez y alcohol equilibrados.*

## WINEMAKING

Harvesting at Lusco is done manually in 17 kg boxes. Due to the usual heat on harvest days, once the grapes arrive at the winery, we store them for a few hours in a refrigerated room in order to lower the temperature and process them safely and without the risk of unwanted fermentation. After this time and after monitoring the maturation and entry into the winery, we decide the destination of each batch, of each estate. That destination is how we are going to process them, direct pressing, long or short cold maceration.... All the grapes go through a selection table for analysis and visual screening. Subsequently, we cold racking without reducing the temperature too much, because for our fermentation we find it more interesting to do it this way as the next process would be the alcoholic fermentation and this we do it with a selection of our yeasts (from our most historic vineyards) and making different feet of vat. Finally, we choose the best lees and keep the wine in contact with them, to give it length without losing freshness.

## WINEMAKER'S NOTE

Lusco 2023 has a straw yellow colour, clean and bright. This vintage is characterised by a very intense nose, dominated by hints of fresh fruit, apple and citrus notes. It stands out for its finesse and intensity. On the palate, it is a very rounded wine with just the right amount of acidity, but at the same time fresh and intense, all of which is provided by the climate of our Condado do Tea sub-zone. Harmonious, elegant, it invites you to keep drinking. As is characteristic, Lusco's work on the lees gives it roundness, fat and maturity.

## SERVICE AND PAIRING

Perfect with seafood and fish, such as hake or turbot. Serve between 9° and 11° C.

**Varieties:**  
100% Albariño

**Alcohol:**  
12,5%

**Sugars**  
1,5 g/l

**Volatile acidity:**  
0,39 g/l

**Total Acidity:**  
5,2 g/l (ácido tartárico)

**Ph:**  
3,6

**D.O. Rías Baixas**  
Sub-area: Condado de Tea

**Ageing:**  
Sobre lías

**Contains sulphites**  
Suitable for vegans

   @PazosdeLusco

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