



As Sortes 2018

DO Valdeorras, Rafael Palacios, 750 ml

750 ml

Art. nr. 13011718

A masterpiece by Rafael Palacios. On the nose, a complex bouquet of ripe stone fruit, medlars, dates and blossom honey, underpinned by the scent of fresh garden herbs. On the palate, it is dense with pronounced fruit aromas, a strong mineral note and fresh, balanced acidity. The finish is long, intense and aromatically broad.

| | |
|--------------------------|---|
| Origin: | Spain / Galicia / Valdeorras |
| Grape variety: | Godello |
| Ripening potential: | 3 to 10 years |
| Serving temperature: | 10 to 12 °C |
| Food pairing suggestion: | Mild Asian dishes, Moroccan specialities, Fish ragout with saffron sauce, Calf's kidneys with mustard sauce, Risotto ai frutti di mare |
| Vinification: | fully destemmed, short must fermentation, fermentation in wooden barrel, soft pressing |
| Harvest: | hand-picking |
| Maturation: | in large wooden barrel/foudre, bâtonnage |
| Bottling: | filtration |
| Maturation duration: | 8 months |
| Volume: | 14.0 % |
| Parker: | 95 |

Note: Contains sulphites

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Wood influence

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Minerality/astringency

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10