H. MERCER

WINE & SPIRIT IMPORTS



Miguel Arroyo Izquierdo

PAZO VEDOIRA 'CAMELIA'

DO Rías Baixas

Miguel started in 2004 with the acquisition of the vineyards of his parents. He is the 4th generation of winemakers in the family with traditions dating back over 100 years. The old vineyards are still cultivated, but he also planted new vineyards, all farmed organically to respect their terroir, environment, and also created a completely new bodega with the most modern techniques.

In 2010, Miguel acquired vineyards in Galicia and created Pazo Vedoira, a winery located in the region of Santiago de Compostela, on the banks of the Ulla River with vineyards at higher altitudes than those of the other subzone in the Rías Baixas. This creates bigger shifts in temperature between day and night, increasing the freshness and fruitiness of the wines.

COUNTRY
Spain

VARIETAL
Albariño

SOIL TYPE
Mostly granitic and sandy, with some alluvial soils around the Ulla River

VINEYARD
Vineyards between 10 and 40 years old, located on the banks of the Ulla River, most of them trellised.

HARVEST
Manual harvest

VINIFICATION
Fermentation in stainless steel with temperature control. Aged on lees.

TASTING NOTES
Pale, bright, greenish-yellow in colour. On the palate it is fresh, varietal, with hints of flowers, as well as tertiary mineral aromas. On the palate it is saline and mineral. It has a silky, elegant mid palate. Very long finish, perfectly structured, fresh and exquisitely balanced.