

PAGOS
DEL REY

D.O. Rías Baixas

Pulpo Albariño

This wine is made from “Albariño” grapes carefully grown in the vineyards at “Val do Salnés” (valley of the salterns) in Galicia, where most vineyards and wineries congregate under the Denominación de Origen Rías Baixas. This grape variety is characterised by its small clusters, early ripening and medium vigour. They are remarkable for their pleasantly impressive fine and distinguished floral and fruity aromas, of a medium intensity and a medium-long finish.

Region

Rías Baixas is a Denominación de Origen which includes a number of vineyards in Galicia, that share some geographical features which characterise and distinguish these idiosyncratic wines.
Lowland areas near the sea are linked to lower stretches of river courses and are characterised by a mild climate and a decrease in rainfall during the summer months.

VARIETY **Albariño**	STYLE **Still Wine.**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Served chilled**

Tasting Notes

The wine is bright, pale lemon in colour with hints of apple green. Aromas of white flowers, hints of peaches and apricots lead to a fresh, fruity palate and an enjoyable finish.

Food Pairing

Perfect with seafood, grilled octopus (“pulpo” in Spanish), and other typical dishes based on seafood, oysters, or mussels.

Technical Information

After obtaining the free-run juice, we ferment it at a controlled temperature of 16°C in stainless steel tanks. To give the wine greater body and elegance, we keep it in contact with its fine lees for 3 to 4 months, thus achieving a silkier texture and unique complexity.

Awards

GOLD
2025 Mundus Vini: Pulpo albariño 2024
2025 CSWA Best Value Pulpo albariño 2024
2025 CINVE: Pulpo albariño 2024
2025 BACO: Pulpo albariño 2024
SILVER
2025 Berliner Wine Trophy: Pulpo albariño 2024



PAGOS
DEL REY

D.O. Monterrei

Pulpo Godello

Pulpo Godello captures the vibrant spirit of Spain's flourishing white wine scene. Crafted from the exceptional Godello grape, this wine hails from the Monterrei D.O. in the province of Orense, southern Galicia—an area celebrated for its unique continental microclimate with Atlantic influences.
The vineyards thrive on the slopes of the Monterrei Valley, where shale, granite, and clay soils nurture vines over 25 years old.

Region

The Godello and Mencía grapes from the Monterrei Designation of Origin reflect the fantastic growth of quality wines in Spain. This region, located in Orense, in southern Galicia, is notable for its continental microclimate with Atlantic influence and slate, granite and clay soils.
The location of the vineyards on the slopes of the Monterrei Valley allows both the white Godello and the red Mencía to reach optimal ripeness, maintaining the acidity and freshness that are so characteristic of the region.

VARIETY **Godello**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 7-10º C**

Tasting Notes

Pulpo Godello is a bright, clean wine with a straw-yellow hue and subtle green reflections. On the nose, it unveils an expressive bouquet of floral, citrus, and stone fruit aromas, including peach and apricot, layered over a delicate mineral backdrop. The palate is balanced and enveloping, starting with a silky entry that evolves into a lively acidity, delivering freshness and a long, complex finish. Mineral and citrus notes gracefully linger in the aftertaste.

Food Pairing

Versatile and refreshing, Pulpo Godello shines when paired with seafood, fish, rice dishes, white meats, or Asian cuisine. It's also an elegant choice to enjoy on its own for any special occasion

Technical Information

Grown with care and harvested by hand, the north-to-south orientation of the vines ensures perfect sun exposure, allowing the Godello grape to ripen beautifully while preserving its signature acidity. Fermentation takes place in stainless steel tanks at controlled temperatures, safeguarding the grape's natural aromas and vibrant characteristics.

Awards

GOLD
2025 Berliner Wine Trophy: Pulpo godello 2024
2025 Mundus Vini: Pulpo godello 2024 ****Best of Show Galicia****



Félix Solís

South Africa – Western Cape

Pulpo – South Africa

True to its origin, this Sauvignon Blanc captures the essence of the grape grown in the cooler maritime climates within Western Cape.

EUROPEAN VEGETARIAN UNION · V-LABEL.EU · VEGANO

Region

South Africa is becoming one of the most interesting wine growing areas in the world and especially with wines made from Sauvignon Blanc. Most of the vineyards of this variety are located in the western part of the country, known as 'Western Cape'. Its location is perfectly suited to growing high quality Sauvignon Blanc grapes, providing the ideal combination of growing areas from the milder coast to the colder climate mountainous areas. These conditions give rise to wines of excellent quality, pleasantly aromatic with an intense and expressive flavour.

VARIETY **Sauvignon Blanc**	STYLE **Still Wine**
ALCOHOL GRADUATION **12,5%**	SERVING TEMPERATURE **7-10ºC.**

Tasting Notes

On the nose, it is a clean and direct wine with aromas reminiscent of citrus and tropical fruits. On the mouth, we enjoy intense flavors with floral and herbaceous touches.

Food Pairing

Sauvignon Blanc has a fine and delicate style and can be paired with many types of gastronomy, mainly mild dishes, fish and seafood, cold cuts or salads. It is a perfect wine to enjoy by the glass as an apéritif.

Technical Information

After crushing, the must is left for maceration for 6 to 8 hours at low temperature to achieve the maximum expression of aromas. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16º C. The wine making process includes careful handling at every stage.

Awards

GOLD
2025 Berliner Wine Trophy: Pulpo Sauvignon Blanc South Africa 2024
90 POINTS
2025 Decanter: Pulpo Sauvignon Blanc South Africa 2024



Wines of New Zealand

Pulpo Sauvignon Blanc New Zealand

True of its origin, this Sauvignon Blanc captures the essence of the grape grown in the maritime climate of Malborough. Crafted from vineyards in the Awatere and Wairau Valleys.

vivino 4.2

Region

New Zealand is a premier new-world wine country, producing award-winning wines that reflect the clean air and sunshine. Marlborough is a well-known wine-producing region in this country. A combination of a cool yet high sunshine climate, low rainfall and free-draining, moderately fertile soil produces uniquely vivid wines. The most popular varietal is Sauvignon blanc, closely followed by Pinot noir and Chardonnay.

VARIETY **Sauvignon Blanc**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **7-10ºC.**

Tasting Notes

This wine has the classic aromas of juicy tropical fruit and zesty citrus, with intense flavours of passion fruit and zippy gooseberry.

Food Pairing

A perfect companion to many fish dishes, seafood or medium aged goats cheese.

Technical Information

After crushing, the must is left for maceration for 6 to 8 hours at low temperature to achieve the maximum expression of aromas. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16º C. The wine making process includes careful handling at every stage.

Awards

GOLD

2025 Berliner Wine Trophy: Pulpo Sauvignon Blanc NZ 2024
2025 Mundus Vini: Pulpo Sauvignon Blanc NZ 2024