

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