WINERY PAZO TIZÓN

MAY2023

HISTORY OF THE WINERY AND THE VINEYARDS

The vineyards were developed in the twelfth century by the order of the Monks of the Sobrado Monastery, passing as an inheritance to the Tizón family in the fifteenth century, which developed an extensive winemaking activity.

The descendants of the Tizón family continued with the activity until the twentieth century, in 1972 the Pazo and the vineyards were abandoned, until Pedro Paz acquired the property in the year 2000, recovering the vineyards and returning to carry out the winemaking activity for which the pazo is destined with its vineyards.

VINEYARDS LOCATION

The vineyards of Pazo Tizón are located in Pazo Tizón, San Mamede de Moldes, Boborás.

Pazo Tizón, is a walled fifteenth-century manor house, with a well with a curb, ashlar wall, declared a historic-artistic monument in 1946.

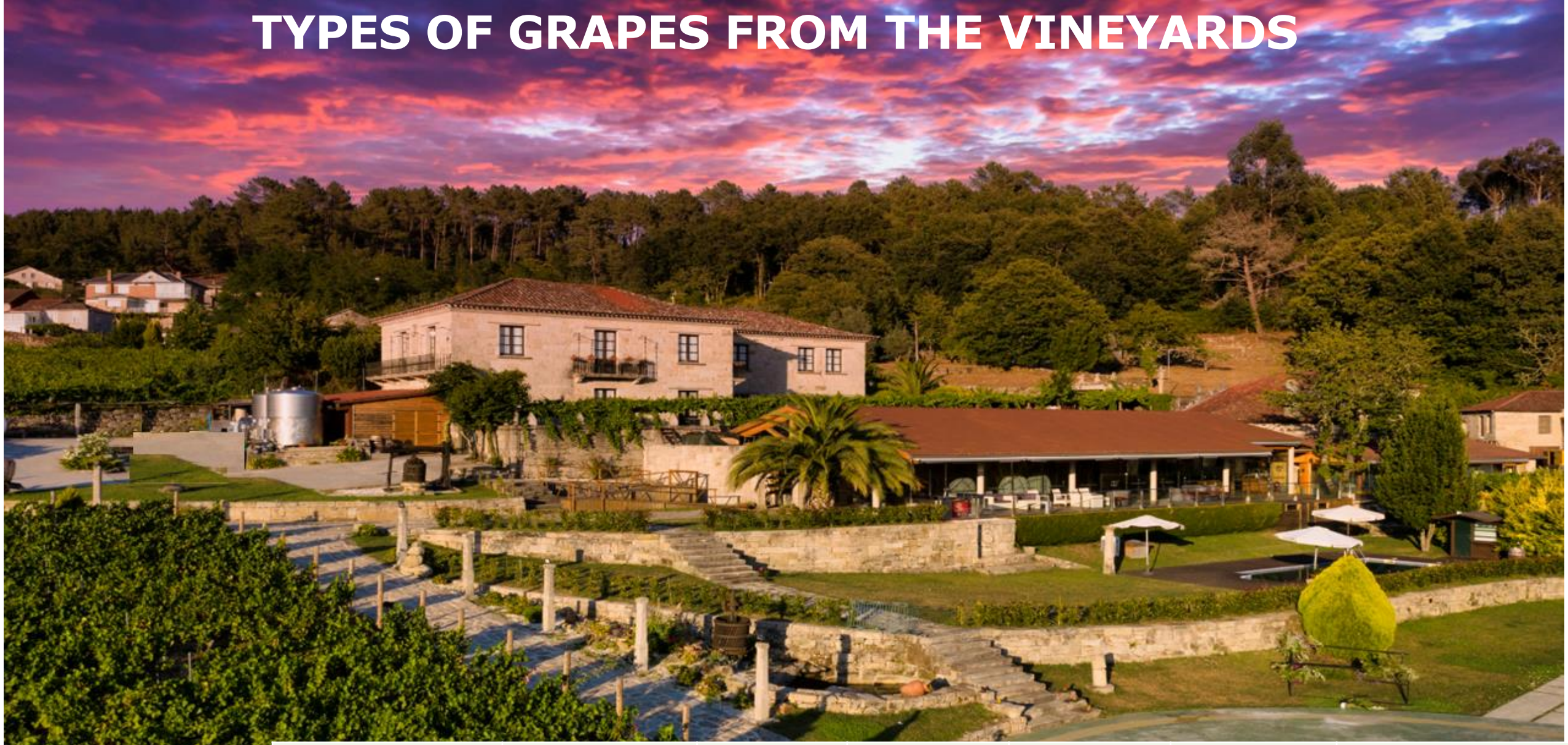
It covers 10.2 hectares dedicated to the production of 50,000 litres of white wine and 14,000 litres of red wine.

Vineyard age: 13-30 years. Yield per Ha: 4500-6000Kg/Ha

The height of the terrain is 400 metres, and it is conducive to the late harvest.

Harvest: Morning, hand-picked grapes in 16Kg boxes

TYPES OF GRAPES FROM THE VINEYARDS



WINE	GRAPE	GRAPE	GRAPE	GRAPE	GRAPE	WINEYARD NAME
PAZO TIZON BLANCO	TREIXADURA	ALBARIÑO	GODELLO	LOUREIRA		**FINCA PAZO TIZON**
CUVEÉ FINCA LIÑARIÑOS EDICIÓN ESPECIAL	TREIXADURA		ALBARIÑO			**FINCA LIÑARIÑOS**
PAZO TIZON TINTO	ARAUXA		MENCÍA		GARNACHA	**FINCA LIÑARIÑOS**

SPECIFICATION SHEET FINCA LIÑARIÑO CUVEE EDICION ESPECIAL WHITE WINE

TYPE OF WINE: HARVEST WHITE

DENOMINATION: D.O RIBEIRO

REGION: GALICIA

YIELD PER HA: 4500-6000KG/HA

PRODUCTION 1500 LITERS OWN VINEYARD: 1 HA GRAPE VARIETIES - TREIXADURA, ALBARIÑO AND LOUREIRA

AVERAGE AGE OF THE VINE: LOCATED IN MOLDES AND LIÑARIÑOS, 20 YEARS.

CULTIVATION METHOD: SUSTAINABLE AND TERPENIC LIÑARIÑOS 1* 1.10 GUYOT SIMPLE HARVEST

METHOD: HAND PICKED IN 16 KG BOXES

FERMENTATION: FRENCH OAK BARREL.

COLD MACERATION WITH CARBONIC SNOW AT 8º FOR 4H.

LIGHT PASSAGE THROUGH NEW FRENCH OAK BARRELS OF 325L CAPACITY, WHERE A GENTLE BATTONAGE IS PROCEEDED WITH ITS LEES TO PROVIDE IT ROUNDNESS, UNTUOSITY AND

ALCOHOL: 12,5-13% **PH**: 3. 45

TOTAL ACIDITY. - 6GR/L IN TARTARIC **M. REDUC**:3.4GR **A. VOL:** 0.42

TASTING NOTES: YELLOW WITH GREEN REFLECTIONS. CLEAN, TRANSPARENT, BRIGHT AND WITH ABUNDANT TEARS. COMPLEX, ELEGANT, VERY VARIETAL AND TERPENIC. QUITE FRUITY, TROPICAL NOTES OF PINEAPPLE AND MANGO. WHITE FRUIT LIKE APPLE, AND STONE, APRICOT AND PEACH. GRAPEFRUIT AND MANDARIN CITRUS. ALL OF THIS, PERFECTLY ASSEMBLED WITH BALSAMIC NOTES OF VANILLA CARAMEL AND LIGHT TOAST. GOOD STRUCTURE AND LIGHT FAT FEELING. WELL MARKED ACIDITY, BALANCED WITH THE OITHNESS AND VOLUME OF THE WINE. VERY FRUITY AND LONG RETRONASAL IDEAL WITH FISH, SEAFOOD, VEGETABLES, CHEESES AND GAME MEATS.

TEMPERATURE: 9°-13° C.

SPECIFICATION SHEET PAZO TIZON WHITE WINE

TYPE OF WINE: HARVEST WHITE DENOMINATION: D.O RIBEIRO REGION: GALICIA

PRODUCTION: 35,000 -38,000 LITERS

SOWING DENSITY: 4500 -6000 KG /HA

GRAPE VARIETIES: TREIXADURA, ALBARIÑO AND LOUREIRA

AVERAGE AGE OF THE VINE: LOCATED IN MOLDES AND LIÑARIÑOS, BETWEEN 35-13 YEARS.

CULTIVATION METHOD: SUSTAINABLE AND TERPENIC ON FINCA LIÑARIÑOS 1* 1.10 GUYOT SINGLE AND ON FINCA MOLDES 1'10* 2.10 GUYOT DOUBLE

HARVEST METHOD: HAND PICKED IN 16 KG BOXES

FERMENTATION: IN STAINLESS STEEL AT 16.5 Cº

ALCOHOL: 12,5-13%VOL **MALOLACTIC:** NO APPLY **PH:** 3. 45 **TOTAL ACIDITY:**6GR/L **M. REDUCTION:** 4GR A.VOL: 0.42 CONTAINS SULPHITES

TASTING NOTES:

- STRAW YELLOW COLOR WITH GREEN SHADES OF MEDIUM INTENSITY, CLEAN
- TRANSPARENT AND BRIGHT
- CITRUS AROMA AND VERY PLEASANT FLORAL TOUCH
- HIGH AROMATIC INTENSITY
- LEATHER AND INTENSE BALANCE
- IDEAL WITH FISH, SEAFOOD, VEGETABLES, CHEESES AND MEATS.

TEMPERATURE: 9°-10° C.

SPECIFICATION SHEET PAZO TIZON RED WINE

TYPE OF WINE: RED HARVEST DENOMINATION: D.O RIBEIRO REGION: GALICIA

PRODUCTION: 12,000 -14,000 LITERS

PLANTING FRAME AND TYPE OF PRUNING: LIÑARIÑOS: 1*1.12 DOUBLE GUYOT

YIELD PER HA: 4500-6000KG/HA AVERAGE AGE OF THE VINEYARD: 13 YEARS

HARVEST TYPE: MORNING, HAND PICKED GRAPES IN 16KG BOXES

MACERATION TYPE: COLD AND FERMENTATION IN STAINLESS STEEL.

VARIETIES OF GRAPES : TEMPRANILLO (ARAUXA GRAPE): 87%M MENCÍA: 7%, GARNACHA: 6%

ALCOHOL: 12,5-13%VOL **PH: 3.7 TOTAL ACIDITY:** 5.2GR/TARTARIC

REDUCING M.: 2.4GR MALOLACTIC: DOES NOT CONTAIN SULPHITES

TASTING NOTES:

- GARNET RED WITH VIOLACEOUS EDGE, CLEAN, TRANSPARENT AND BRIGHT
- GOOD INTENSITY, MARKED BY PRIMARY AND VARIETAL AROMAS.
- MEDIUM STRUCTURE, SOFT AND VELVETY ENTRY. GLYCERIDE AND GOOD UNTUOSITY, SWEET AND WELL POLYMERIZED TANINS. RED FRUIT, STRAWBERRIES BLACKRASPBERRY, NUANCES OF COCOA AND CHOCOLATE. WELL BALANCED ACID WITH LONG AND FRUITY AFTERTASTE.

TEMPERATURE: 14°-16° C.

PREMIOS / AWARD 2017-2023 WINE YEAR AWARDED	DECANTER	D.O RIBEIRO 2016-2017	CONCOUR MONDIAL BRUXELLES	MUNDUS VINI	IWC	BACCHUS	CHALLENGE INTERNATIONAL DU VIN
PAZO TIZON BLANCO 2017	Decanter 2019 SILVER	2016 - 2017					
PAZO TIZON BLANCO 2018	Decanter 2019 BRONZE		2019	MUNDUS Vini GOLD			
CUVÉE ESPECIAL FINCA LIÑARINOS 2016	Decanter 2019 PLATINUM						
PAZO TIZON BLANCO 2019	Decanter 2021 BRONZE		2021		Wine CHALLENGE	Bacchus 2021 PLATA	
CUVÉE ESPECIAL FINCA LIÑARINOS 2019	Decanter 2021 BRONZE		2021	MUNDUS Vini GOLD			
PAZO TIZON BLANCO 2020	Decanter 2022 SILVER		2023			Bacchus 2022 ORO	MEDAILLE ARGENT
PAZO TIZON TINTO 2020	Decanter 2022 BRONZE						MEDAILLE ARGENT
CUVÉE ESPECIAL FINCA LIÑARINOS 2020	Decanter 2022 BRONZE						MEDAILLE OR
PAZO TIZON BLANCO 2021	Decanter 2023 86					Bacchus 2023 ORO	MEDAILLE OR

AWARDS

INFORMATION

DIRECCIÓN BODEGA/WINE CELLAR

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VISIT WINEYARD AND TASTING PREVIOUS APPOINTMENT

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