

Pazo das **BRUXAS**

VINTAGE: 2020

TYPE OF WINE: White wine

DO: Rías Baixas

GRAPE VARIETY: Albariño

WINEMAKING

Number of days of skin contact: 2 hours

Type of fermentation: In stainless Steel under controlled temperature

Length of alcoholic fermentation: 16 days

Fermentation temperature: 14-17°C

Bottling month: May of 2021

TECHNICAL DATA

Alcohol level: 13% vol.

pH: 3.24

Total acidity: 6.8 g/L (tartaric a.)

Residual sugar: 1.2 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 2-3 years

AVAILABLE FORMATS

150 cl and 75 cl

TASTING NOTES

Bright, brilliant gold colour. Seductive floral (honeysuckle) and fruit (lemon rind, tangerine) aromas. Silky and juicy on the palate with exquisitely elegant, fragrant fruit persistence. Long and intense.

SERVING SUGGESTIONS

An excellent aperitif. Good with raw, cooked or grilled seafood. Pairs perfectly with mild, white fish. Its lively palate strikes a perfect balance with soft goat cheeses.

LEGACY

In old country houses known as “pazos”, surrounded by forests and vineyards, Galician witches conjured up spirits through magic and dance. And so the sap, the lifeblood, coursed through the vines, filling them with vitality. Like the Albariño grapes that give birth to this wine.

AWARDS

- 90 points, 100% Blind Tasted - Andreas Larsson 2021 (France)
- 90 points, JamesSuckling.com 2021 (Hong Kong)



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TERROIR

Weather conditions

In 2020, temperatures during the vineyard's growth cycle were higher than the year previous, but normalized during the grape ripening period. In terms of precipitation, it rained considerably less until August, after which rainfall was more abundant, and cumulative precipitation was higher than that recorded for the same period in 2019.