

BLANCO GRANITO

2021

DO: Rías Baixas

Grape variety: Albariño

Date grapes picked: From the 20th of September

Winemaking:

Number of days of skin contact: Two hours of skin contact

Type of fermentation: In granito vats under controlled temperature

Length of alcoholic fermentation: 21 days

Fermentation temperature: 14°C

Ageing: The wine spent 8 months on its lees in the same granite vats, followed by another 12 months of lees ageing in stainless steel.

Bottling month: May of 2023

Technical data:

Alcohol level: 12.5% vol.

pH: 3.14

Total acidity: 7.73 g/L (tartaric a.)

Residual sugar: 0.9 g/L - Internal data -

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 4-6 years

The following number of bottles have been produced in this vintage:

Standard (75 cl): 2.928

Magnum (150 cl): 72

Vintage comments:

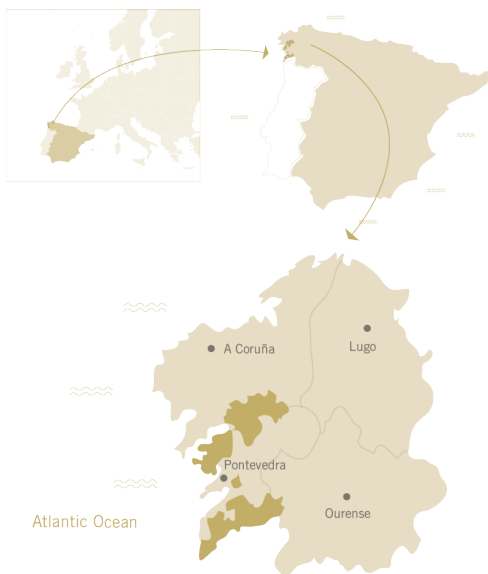
2021 was a very rainy year. During fruit maturation, precipitation levels were double the normal amount, although rainfall was generally distributed throughout the entire year.

Awards:

- 2020 vintage: 97 points, Grupo Gourmets 2024
- 2020 vintage: 93 points, Proensa 2024
- 2020 vintage: 95 points, Semana Vitivinícola 2023
- 2019 vintage: 94 points, ABC 2022
- 2018 vintage: 90 points, JamesSuckling.com 2021

Pazo
TORRE PENELAS





Location: Portas - Finca Torre Penelas

Story: Layers of history and time are embedded in the solid granite walls of Pazo Torre Penelas, one of the oldest estates in the Valle del Salnés. The tower, chapel, and raised granary – hórreo in Galician – recall a time of splendour, while the beautiful trellised vineyards around the property reveal a deeply rooted vinicultural tradition.

The wine is made 100% from estate-grown grapes. It ferments and remains on its lees for eight months in egg-shaped granite vats. These unique vessels heighten the briny expression of the Albariño while simultaneously forging a historical connection to the ancestral vinification techniques of the Roman period, a time when granite wine presses were already in use in this area.

Year vines planted: 1985-2005

Surface area: 6,02 ha

Elevation: 23-33 m

Slope: 2,5%

Orientation: N mayoritariamente - NE

Yield: 3.765 Kg/ha

Soil:

The sandy textured terrain is made up of granite rock formations where the soils have a low water holding capacity and drain swiftly. The soils derive from alluvial-colluvial Quaternary deposits.

Weather conditions:

Overall temperatures were cooler except in February, a warmer-than-usual month that brought budbreak forward. During the ripening period, highs were lower than usual. In short, 2021 was a year of abundant rainfall and cooler temperatures with a cooler and wetter ripening period.

Precipitation:

Annual average (historical): 1.513 mm

Annual total (current vintage): 1.724 mm

Temperature:

Annual average (historical): 13.7°C

Annual average (current vintage): 13.6°C