

Pazo das **BRUXAS**

VINTAGE: 2023

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: November of 2023

TECHNICAL DATA

Alcohol level: 12% vol.

pH: 3.41

Total acidity: 7.1 g/L (tartaric a.)

Residual sugar: <0.5 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

75 cl

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.



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TERROIR

Weather conditions

The 2023 harvest in Rías Baixas is among the earliest on record.

The winter and spring were quite rainy and mild. The summer provided excellent winegrowing conditions: weeks of sunshine combined with a few weeks of rain, which supplied the vineyards with enough water for the grapes to develop correctly. A heat wave hit during the second week of August, lasting two weeks and pushing temperatures above 40°C. Under these conditions, the grapes ripened faster than usual, bringing about an earlier start to the harvest.