

Pazo das BRUXAS

VINTAGE: 2024

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 tanks under temperature control

Length of alcoholic fermentation: 21 days

Fermentation temperature: 14-17°C

Bottling month: March 2025

TECHNICAL DATA

Alcohol level: 12.5% vol.

pH: 3.39

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

Residual sugar: 0.6 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

TASTING NOTES

Straw colour with golden highlights. Seductive on the nose, with very fine notes of white flowers and a delicious fruity background (pineapple, apple, lemon). On the palate it is delicate, smooth, silky, yet with personality.

SERVING SUGGESTIONS

Excellent aperitif. It will perfectly accompany mild white fish and natural, boiled or grilled seafood, as well as sushi and vegetables. Fresh goat cheeses will harmonise with the vibrant freshness of this wine. Serve between 8 and 10 °C.

LEGACY

In the manor houses surrounded by forests and vineyards, Galician witches conjured spirits with dances and enchantments. This is how the sap rose through the vines, nourishing them with its energy. Like the albariño grapes that bring this wine to life.

AWARDS

- 92 points, Semana Vitivinícola 2025 (Spain)
- 91 points, JamesSuckling.com 2025 (Hong Kong)
- 90,31 points, Wine Up 2025 (Spain)



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TERROIR

Weather conditions

The year 2024 was 30% wetter than the historical average, with a very rainy start, average summer, a 50% increase during the ripening period, and halved at the end of the year.

Regarding temperatures, their values were 0.6°C above the historical average, with notably warm start and end of the year, with increases of 2°C compared to usual. During the vegetative cycle and ripening, temperatures remained average.