**Pazo das BRUXAS**

**VINTAGE:** 2015  
**TYPE OF WINE:** White wine  
**DO:** Rías Baixas  
**GRAPE VARIETIES:** Albariño

**WINEMAKING**  
- Number of days of skin contact: 6 hours  
- Type of fermentation: Stainless steel under controlled temperature.  
- Number of days of fermentation: 16 days  
- Fermentation temperature: 15-16ºC  
- Ageing: No oak ageing.  
- Bottling month: 5 April 2015

**TECHNICAL DATA**  
- Alcohol level: 12 % vol.  
- pH: 3.24  
- Total acidity: 7 g/L (tartárico)  
- Allergy advice: Contains sulfites

**AVAILABLE FORMATS**  
75 cl

**TASTING NOTES**  
Brilliant yellow with a greenish edge. Intensely aromatic with white floral, citrus and white peach notes. Accessible, sweet and hedonistic upon entry. Notable for its clean acidity, which carries through on the midpalate. Long and persistent on the finish.

**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.

**STORY**  
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.