

Pazo das BRUXAS

VINTAGE: 2022

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 2022

TECHNICAL DATA

Alcohol level: 13% vol.

pH: 3.35

Total acidity: 6.9 g/L (tartaric a.)

Residual sugar: 0.9 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

Luminous and clear straw yellow colour. Clean and intense floral aroma (acacia honey) with deliciously ripe floral notes (pineapple preserves). The primary terpenic fragrance of the variety (Albariño) is distinctive and captivating. Rich and flavourful, with lush extract and an unctuous, seductive midpalate. An outstanding wine.

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

- Gold Medal, Concurso de vinos del Real Casino de Madrid 2023 (Spain)
- 90 points, JamesSuckling.com 2023 (Hong Kong)
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TERROIR

Weather conditions

The 2022 harvest was one of the earliest in recent memory, brought forward by 12 days compared to the previous year. The winter was extremely dry and warm, followed by an equally dry spring with episodes of nighttime frost, one of which affected part of the vineyard and brought down yields. There was no rainfall in the summer, and the intense heat increased the pace of fruit maturation. After the three summer months, rainfall during the first week of September brought up yields somewhat and helped regulate both the alcohol and acidity of the wines. The grapes were in excellent condition.