



Pazo

TORRE PENELAS

BLANCO GRANITO

ALBARIÑO

RÍAS BAIXAS

2021 BLANCO GRANITO DO RÍAS BAIXAS

WINERY

Familia Torres founded its first winery in Villafranca del Penedès in 1870, over 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture from parents to children — a passion steeped in respect for land and tradition, and a firm belief in innovation. Today the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties.

WINE

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 eggshaped 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.

VINEYARDS

Vineyards were planted from 1985-2005. The vineyard covers an area of 6.02 hectares with an approximate slope of 2.5% and is located at an elevation of 23-33 meters. Northeastern exposure.

VINTAGE NOTES

In 2021, there was abundant rainfall throughout the year, particularly during the fruit maturation stage. The rainfall was double the normal amount, but it was evenly distributed, ensuring sufficient water for the growing fruits. The temperatures were generally cooler, except for a warmer February that caused early bud break. The ripening period experienced lower highs than usual. Overall, 2021 had ample rainfall and cooler temperatures, leading to a cooler and wetter ripening period.

WINEMAKING

Fermentation took place in granito vats under controlled temperature. The wine spent 8 months on its lees in the same granite vats, followed by another 12 months of lees ageing in stainless steel.

TASTING NOTES

Beautiful pale gold color, with luminous reflections. Seductive and delicious on the nose, with fine terpene, floral (linden) and fruit (lemon) aromas. In the mouth it is silky, firm, fresh and flows well. Elegant and attractive, with good persistence and great personality.

WINEMAKING

Varietals:	Albariño
Aging:	8 months on less in granite vats, followed by another
	12 months of lees aging in stainless steel.

TECHNICAL DETAIL

Alcohol:	12.5%
Residual Sugar:	0.9 g/L
Total Acidity:	7.73 g/L
pH:	3.14



