

PAZO DAS BRUXAS 2021

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.

2021 VINTAGE NOTES:

In Rías Baixas, Climate conditions throughout 2021 deviated significantly from what we've come to expect over the past few years. The winter brought low temperatures and a lot of rain, whereas the spring was dry with summery temperatures. This facilitated fruit set and resulted in greater crop production. Summer began with dry weather and high temperatures in June and July, but in August, conditions turned prematurely autumnal, with a period of heavy rainfall. But this was followed by a stretch of good weather, which allowed the grapes to attain the desired level of balanced maturation.

VINEYARDS:

Varietal Composition: 100% Albariño

Appellation: DO Rías Baixas

VINIFICATION:

Fermentation: In stainless steel under controlled temperature for 16 days

Winemaking: 2 hours of skin contact Bottling Date: December of 2021

TECHNICAL DETAILS:

Alcohol: 12.5%

pH: 3.28

Total Acidity: 7.2 g/L Residual Sugar: 0.5 g/L

TASTING NOTES:

Bright, clean, pale yellow color. Delicate floral aromas with notes of fruit (mango). Flavourful on the palate, with a silky sense of body and a fine, fresh streak of citrus acidity.

