

# PAZO DAS BRUXAS 2022

### **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.

# **2022 VINTAGE NOTES:**

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.

## **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: November of 2022

#### TECHNICAL DETAILS:

Alcohol: 13%

pH: 3.3

Total Acidity: 7.3 g/L Residual Sugar: 0.9 g/L

### TASTING NOTES:

Luminous and clear straw yellow colour. Clean and intense floral aromas with deliciously ripe citrus notes (pineapple preserves). Rich and flavourful, with lush extract and a seductive midpalate.

