

P R O P I E D A D
FAMILIA  **TORRES**

2020 PAZO TORRE PENELAS BLANCO GRANITO, ALBARIÑO DO RÍAS BAIXAS



WINERY

In 2005, under the visionary leadership of Miguel A. Torres, the family purchased its first vineyards outside its native Catalonia, in Ribera del Duero. Since then, the family has extended its vineyard holdings to include prized properties in Rioja (2007), Rueda (2014) and Rias Baixas (2017). The aim of Familia Torres Properties is to produce exceptional wines that reflect the unique terroirs and personality of each region.

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, and the home of Blanco Granito. The tower, chapel, and raised granary – hórreo in Galician – recall a time of splendor, while the beautiful trellised vineyards around the property reveal a deeply rooted viticultural tradition.

VINEYARDS

The wine is made 100% from estate-grown grapes. The sandy textured terrain is made up of granite rock formations where the soils have a low water holding capacity and drain swiftly. The soils derive from alluvial-colluvial Quaternary deposits.

VINTAGE NOTES

2020 was a very rainy year, with the precipitation spread throughout the entire year. The start of the year was warm, which brought an early budbreak, and May and June saw higher than normal temperatures, bringing the harvest date forward.

WINEMAKING

The wine ferments and remains on its lees for eight months in egg-shaped 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 used in this area.

TASTING NOTES

Beautiful pale gold color, with luminous reflections. Seductive and delicious on the nose, with fine terpene, floral (linden) and lemon aromas with a distinct briny minerality. In the mouth it is silky, firm and fresh.

VINEYARD

Region: Galicia
Appellation: Rías Baixas
Soil: Sand and granite rock
Eco-Practices: Sustainable, Solar

TECHNICAL DETAIL

Alcohol: 12.5%
Total Acidity: 8.15 g/L
Residual Sugar: 0.6 g/L
pH: 3.13

WINEMAKING

Varietals: Albariño
Aging: 8 months on lees in granite vats followed
by 8 months on lees in stainless steel