

Pazo das BRUXAS

VINTAGE: 2025

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 tanks under temperature control

Length of alcoholic fermentation: 21 days

Fermentation temperature: 14-17°C

Bottling month: March 2026

TECHNICAL DATA

Alcohol level: 13% vol.

pH: 3.3

Total acidity: 7.5 g/L (tartaric a.)

Residual sugar: 0.5 g/L - Internal data -

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

Straw colour with golden reflections. Delicate on the nose, with fine fruity notes (lemon, apple) and white flowers. On the palate it is fresh, clean, long and with personality, outlined by elegant and delicate acidity.

SERVING SUGGESTIONS

Excellent aperitif. It will perfectly accompany delicate white fish and shellfish served natural, boiled or grilled, as well as sushi and vegetables. Fresh goat cheeses will harmonise with the vibrant freshness of this wine. Serve between 8 and 10°C

LEGACY

In the manor houses surrounded by forests and vineyards, the Galician bruxas conjured spirits with dances and enchantments. Thus the sap rose through the vines, nourishing them with its energy. Like the Albariño grapes that give life to this wine.



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TERROIR

Weather conditions

The year was characterised by a rainfall pattern 25% higher than the historical average, concentrated mainly in a very rainy beginning and end of the year. In contrast, the summer was below usual values, although the periods of the vegetative cycle and ripening remained around the average. The most notable anomaly was the heatwave that began in June and lasted practically until August. As for temperatures, the year was warm, with average values 0.6°C above the historical figure, with June and August standing out in particular, as their maximum temperatures were well above the average.