

Pazo
TORRE PENELAS
PROPIEDAD DE LA FAMILIA TORRES

2022 BLANCO GRANITO, DO RÍAS BAIXAS

WINERY

Pazo Torre Penelas, established by the Torres family in 2017, is set on a historic estate in the Val do Salnés region of Rías Baixas. Combining innovation with tradition, the winery excels in crafting Albariño wines with a distinct yet balanced minerality.

Located in the town of Portas and dating back to the 14th or 15th century, the winery features a pioneering use of granite for vinification. Led by Winemaker Víctor Cortizo, Pazo Torre Penelas produces the limited production Blanco Granito and a classic Albariño under the Pazo das Bruxas label.

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 do 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 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 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

A lack of rainfall characterized the vintage, with most precipitation concentrated towards the end of the year. In late April, frost unexpectedly hit the Salnés Valley, causing significant crop losses. The annual average temperature was lower than usual. This stood in contrast to the summer, which saw extreme highs and heat waves that pushed the vineyards to their limits. The summer was especially dry with higher-than-normal temperatures and very little rainfall.

WINEMAKING

Fermentation took place in custom-made, egg-shaped, granite vats under controlled temperature. The wine spent 11 months on its lees in the same granite vats, followed by another 11 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 and lemon aromas. In the mouth it is silky, firm, and fresh. Elegant and attractive, with good persistence and great personality.



VINEYARD

Region:	Galicia
Appellation:	Rías Baixas
Vine Age:	Planted 1985-2005
Soil:	Sandy textured terrain made up of granite rock formations; soil has a low water holding capacity and drains swiftly
Elevation:	23-33m
Eco-Practices:	Sustainable; Solar; Regeneratively farmed

WINEMAKING

Varietals:	Albariño
Aging:	The wine spent 11 months on its lees in custom made, egg-shaped, granite vats, followed by another 11 months of lees ageing in stainless steel.

TECHNICAL DETAIL

Alcohol:	12%
Residual Sugar:	0.4 g/L
Total Acidity:	7.2 g/L
pH:	3.3