

## BLANCO GRANITO

2019

**DO:** Rías Baixas

**Grape variety:** Albariño

**Date grapes picked:** Between the 14th and the 20th of September

### Winemaking:

**Number of days of skin contact:** Two hours of skin contact

**Type of fermentation:** In granito vats under controlled temperature

**Number of days of fermentation:** 15 days

**Fermentation temperature:** 14°C

**Ageing:** The wine spent 8 months on its lees in the same granite vats, followed by another 8 months of lees ageing in stainless steel.

**Bottling month:** July of 2021

### Technical data:

**Alcohol level:** 12.5% vol.

**pH:** 3.12

**Total acidity:** 8.3 g/L (tartaric a.)

**Residual sugar:** 0.6 g/L

**Allergy advice:** Contains sulfites

**Stored under the right conditions, the wine will hold its potential for the next:** 4-6 years

**The following number of bottles have been produced in this vintage:**

**Standard (75 cl):** 5.496

**Magnum (150 cl):** 72

### Vintage comments:

2019 was a very rainy year, with rainfall distributed throughout the year, although the bulk of it was concentrated over the early spring and the end of the year. Temperatures, on the other hand, were within normal range, although there was a notable drop in temperature during the month of June.

### Awards:

- 2018 vintage: 90 points, JamesSuckling.com 2021
- 2018 vintage: 90 points, JamesSuckling.com 2020

*Pazo*  
TORRE PENELAS





**Location:** Portas - Finca Torre Penelas

**Story:** 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. 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.

**Year vines planted:** 1985-2005

**Surface area:** 6,02 ha

**Elevation:** 23-33 m

**Slope:** 2,5%

**Orientation:** N mayoritariamente - NE

**Yield:** 6.500 Kg/ha

**Soil:**

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.

**Precipitation:**

Annual average (historical): 1.513 mm

Annual total (current vintage): 2.103 mm

**Temperature:**

Annual average (historical): 13.7°C

Annual average (current vintage): 13.7°C