



MIGUEL TORRES MACZASSEK
Managing Director

FAMILIA TORRES PROPERTIES

PAZO DAS BRUXAS 2018

ABOUT THE FAMILY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture from parents to children – a passion steeped in respect for land and tradition, and a firm belief in innovation. Today the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties. Familia Torres has a historical connection to Penedès, Conca de Barberà, Priorat, and Costers del Segre, but now its presence extends to vineyards and wineries in preeminent Spanish wine regions – Rioja, Ribera del Duero, Rueda, and Rías Baixas.

ABOUT THE WINE

“Pazo das Bruxas” [PAH-so das BROO-shahss] is produced in DO Rías Baixas, the undisputed birthplace of Albariño, predominately with grapes from the historic coastline of Salnés, blended with grapes from O Rosal. This classic expression of Albariño is characteristic of the Atlantic influenced maritime climate of Rías Baixas. Free draining sandy soil atop rocky granite soil beds prevents water retention. The combination of fruit from temperate O’Rosal vineyards with slower to ripen parcels from Salnés provides optimal balance and high toned acidity. This 100% Albariño is brilliant yellow with a soft green edge. Intensely aromatic with white floral, citrus, white peach notes and lemon curd.

KEY SELLING POINTS

- 100% stainless steel fermentation and zero malolactic fermentation ensures wines of purity and peak freshness
- Pazo das Bruxas, translates to “*House of the Witches*” paying homage to the region’s culture of folklore and nature, where old country homes lie hidden between green forests and vineyards
- High trellis trained vines called “*parral or pergola*” allow for continual airflow for long vineyard ripening while the well-draining soil promotes hydric stress for plush and concentrated fruit character
- Through sustainable innovation and conservation measures the winery has reduced its carbon emissions by over 30% since 2008

TECHNICAL DETAILS

Appellation: DO Rías Baixas | **Varietal Composition:** 100% Albariño

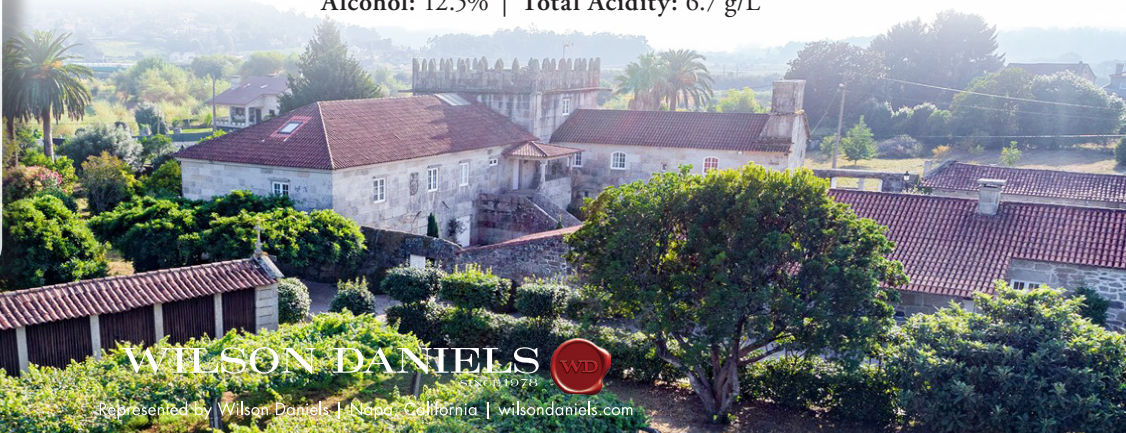
Winemaking: 6 hours skin contact; no malolactic fermentation; aging in stainless steel tanks

Alcohol: 12.5% | **Total Acidity:** 6.7 g/L



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“A bright and delicious Albariño suggesting fresh herbs and yuzu. Full-bodied with a waxy core of preserved lemons, but the acidity is cutting and pure. So delicious to drink now.” – November 2019



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