

# ¿POR QUÉ NO? SELECTIONS



**BODEGA TORGO (A Cañiza, Pontevedra, Galicia)**



**Torgo & TAL 2021**

**10% Treixadura/75% Albariño/15% Loureira**

**Aging: Stainless fermented and aged**

**Vineyard: Certified Organic**

**Alcohol: 13% Alc by Vol**

**Production: 730 bottles**

**Background:** Torgo wines are made by Magdalena Paramés and Javier Barba from a one-hectare vineyard on land purchased in small plots by Magdalena's grandfather in the 1940's. Magdalena's mother inherited the property and replanted the vineyard around the year 2000. The property is surrounded by granite walls, with fruit trees, flowers, and water springs abound. Organically farmed since 2016 and with some biodynamic practices. Intervention in the winery is almost nonexistent, spontaneous fermentation is basic for them. Magdalena and Javier just want to get the best and most representative wine from their tiny independent vineyard and winery.

**Grapes:** Made from Albariño, Loureira, and Treixadura from the first terrace of the Finca Torgo.

**Soils/Climate:** From the south facing terraces in sandy, granitic soil. 2021 spring and early summer were not very rainy but there were a few misty mornings, and the rest of the summer was not too hot.

**Viticulture:** Certified Organic with some biodynamic practices. Plant cover is renewed regularly and spontaneously, and is controlled exclusively by cutting, sometimes, by sheep. When treatment is needed, plant extracts are used from the farm or from surrounding mountains and fields, such as willow, nettle, eucalyptus, and yarrow.

**Winemaking:** Hand harvested in the second week of September. Gentle press after crushing. Spontaneous fermentation and contact with lees without bâtonnage. Aged until March in stainless steel. Bottled in April 2022.

