

# ¿POR QUÉ NO? SELECTIONS



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



**Torgo 2018**

**100% Albariño**

**Aging:** Stainless fermented and aged

**Vineyard:** Organic in practice (with some Biodynamic)

**Alcohol:** 14.5% Alc by Vol

**Production:** Only 1,120 bottles!

**Background:** Torgo wines are made by Magdalena Paramés and Javier Barba from a one-hectare vineyard on a renovated 80-year-old property inherited by Magdalena's mother in the 1940s. The property is surrounded by granite walls, with fruit trees, flowers, and water springs abound. Organically farmed since 2016 and with some biodynamic practices. They are located outside of any DO and do not intend to increase production beyond their one hectare. 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. Torgo is expected to be Organic Certified in 2020.

**Grapes:** 100% Albariño from the second and third terraces of the Finca Torgo.



**Soils/Climate:** From the south-southeast facing terraces in sandy, granitic soil. 2018 Spring and early summer were wet and followed by a hot summer. 2018 saw above average ripening but is very much balanced and of excellent quality.

**Viticulture:** Organic in practice, 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 mid-September. Gentle press after crushing. Spontaneous fermentation and contact with lees without bâtonnage. Aged until May in stainless steel. Low total SO<sub>2</sub> (47 ppm). Bottled in June 2019.

[porquenoselections.com](http://porquenoselections.com)

@porquenoselections