

¿POR QUÉ NO? SELECTIONS



BODEGA TORGO (A Cañiza, Pontevedra, Galicia)



Torgo 2019

100% Albariño

Aging: Stainless fermented and aged

Vineyard: Organic in practice (with some Biodynamic)

Alcohol: 14.5% Alc by Vol

Production: 897 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: 100% Albariño from the second and third terraces of the Finca Torgo.

Soils/Climate: From the south-southeast facing terraces in sandy, granitic soil. 2019 Spring and early summer were wet and followed by a hot summer. 2019 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 early September. Gentle press after crushing. Spontaneous fermentation and contact with lees without bâtonnage. Aged until July in stainless steel. Bottled in August 2020.

