

¿POR QUÉ NO? SELECTIONS



BODEGA TORGO (A Cañiza, Pontevedra, Galicia)



Torgo & TAL 2024

7% Treixadura/80% Albariño/13% Loureira (TAL)

Aging: Stainless fermented and aged

Vineyard: Certified Organic

Alcohol: 14% Alc by Vol

Production: 806 bottles (144 bottles imported)

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. Spring 2024 experienced limited rain, but with the usual misty mornings. Spring was followed by a dry and warm summer.

Viticulture: Certified Organic, with biodynamic practices. Plant cover renewed regularly and spontaneously. Controlled exclusively by cutting and 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 first week of September. Gentle press after crushing. Spontaneous fermentation and contact with lees and gentle bâtonnage. Aged until March in stainless steel. Bottled in April 2025. Total SO₂ (52 mg/L).

