

# LOMBA DOS ARES – FEDELLOS DO COUTO

Galicia



**APPELLATION:** Ribeira Sacra

**BLEND:** Mencía, Mouratón, Garnacha Tintorera, Caiño, Bastardo,

**WINEMAKERS:** Curro Barreño and Jesús Olivares

**VINEYARD:** \_\_\_\_\_

The vineyard is located in the Northwest Spain's region of Galicia, on terraces along the steep slopes of the rivers Sil and Bibei at between 550 and 750 metres above sea level over granite and slate soils. The climate is continental, albeit the proximity to the Atlantic Ocean makes this area more humid and rainy than most of Spain, with around 800 mm of rain falling each year.

**VITICULTURE:** \_\_\_\_\_

The vines are 70 years old on average. Viticulture is organic and the vines are untrained and worked manually.

**WINEMAKING:** \_\_\_\_\_

The wines are fermented in stainless steel with indigenous yeasts and whole bunches, at low temperatures to favour a gentle extraction of colour and phenolics. They are then aged in old barrels and are bottled unfiltered and with the addition of low quantities of sulphur.

**WEBSITE:** <http://www.fedellos.com>

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:** \_\_\_\_\_

Nice intensity nose with notes of red fruits, orange peel, violets and cedar. It is very fresh in the mouth, showing a lot of finesse