

PEIXES – PEIXE DA ESTRADA

Galicia



APPELLATION: n/a

BLEND: Field blend: Mencía, Mouraton, Grao Negro, Garnacha Tintorera, Bastardo, Godello, Doña Blanca and Palomino

WINEMAKER: Jesús Olivares and Curro Bareño

VINEYARD: _____

Viana do Bolo is almost encircled by DO Valdeorras. These are some of the highest vineyards in Galicia at 600-850 metres above sea level following the upper course of the river Bibei. The climate here is Atlantic with some continental influence. Soils are granite and metamorphic with a high mica content. Peixes da Estrada comes from vineyards around the villages Fornelos, Grixoa and Buxan. The vineyards are planted with a field blend of 60-80-year-old Mencía, Mouraton, Grao Negro, Garnacha Tintorera, Bastardo and around 10-15% of the blend is white grapes: Godello, Doña Blanca and Palomino which are pruned in a gobelet style and grow along wide stone terraces.

VITICULTURE: _____

Viticulture is sustainable in some plots and organic in others. All work including harvesting is by hand.

WINEMAKING: _____

Whole clusters are gently crushed then left to macerate at low temperatures for two months in large plastic vats. During this time fermentation takes place initiated by indigenous yeasts. The wine is then transferred to 500 litre neutral French oak barrels and 3,000 litre neutral French foudre where it matures for 12 months on lees without bâtonnage. The wine is then bottled without fining nor filtration.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A fluid, juicy and fresh wine with aromas of blackcurrant and cassis plus some floral notes. Easy to drink but with a good structure.