

PEIXES – CAMÁNDULA

Galicia



APPELLATION: n/a

BLEND: Sousón (60%) Field blend of Mencía, Mouraton, Grao Negro, Garnacha Tintorera, Bastardo, Godello, Dona Blanca and Palomino (40%)

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. Lacazán comes from vineyards around the town of Viana do Bolo. 60% of the blend is Sousón, a dark-skinned grape with high acidity that is traditionally associated with the Douro. Vines are 20 years old. The rest is a field blend of 60-80-year-old Mencía, Mouraton, Grao Negro, Garnacha Tintorera, Bastardo, 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: _____

The Sousón is harvested first and vinified separately from the field blend that makes up around 40% of the final wine. 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 3,000 litre neutral French foudre where it matures for six months on lees without bâtonnage. The wine is then blended and bottled without fining nor filtration.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Deep colour. Fresh, mineral and floral nose. Mouthwatering acidity, a bit meaty with fine chalky tannins.