

PEIXES – DA ROCHA

Galicia



APPELLATION: n/a

BLEND: Field blend: Mencía, Mouraton, Grao Negro, Garnacha Tintorera, Bastardo, Godello, Donabranca 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 Rocha comes from the villages of Punxeiro and Santa Marina de Froixais, the highest and coldest and in essence the most 'extreme' area around Viana do Bolo. The vineyards are planted with a field blend of 60-80-year-old Mencía, Mouraton, Grao Negro, Garnacha Tintorera, Bastardo, Sousón and around 10-15% of the blend is white grapes: Godello, Doña Blanca, Colgadeira and Palomino which are pruned in a gobelet style and grow along wide stone terraces.

VITICULTURE: _____

Viticulture is organic. 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 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: _____

Rich, fragrant, spicy nose. Rounded juicy fresh black fruits, fine tannins and a long fresh mineral finish.