

# TESTOIRO – FEDELLOS DO COUTO

Ribeira Sacra (Galicia)



**APPELLATION:** Vino de España

**BLEND:** Field blend mainly Doña Branca, Godello and Colgadeira

**WINEMAKERS:** Curro Barreño and Jesús Olivares

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

Grapes come from old vineyards with 60-80 year old vines around the village of Soutipedre. It's a field blend of mainly Doña Branca, Godello and Colgadeira. The sites are at about 450 metres above sea level. Soils are mainly slate and gneiss. The climate is continental, although proximity to the Atlantic makes this area quite humid with around 800 mm of rain each year.

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

Viticulture is uncertified organic and the vines are untrained and the terraces and steep slopes have to be worked manually.

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

Whole bunches are direct pressed into old oak barrels, the juice ferments with indigenous yeasts. They are then racked and aged for 8 months in old 500 litre French oak barrels, before being bottled un-fined and unfiltered.

**WEBSITE:** n/a

This wine is suitable for vegans and vegetarians.



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

Pollen, fennel and oatmeal on the nose. Very fresh citrus, vibrant limey/salty acidity, fine chalkiness and a long finish.