

AS XARAS – FEDELLOS

Ribeira Sacra



APELLATION: Vino de España

BLEND: Mencia

WINEMAKERS: Curro Barreño and Jesús Olivares

VINEYARD: _____

Grapes come from two young Mencia vineyards on sloping terraces at 550-650 metres above sea level, on opposite sides of the river Xares, a tributary of the Bibei. Soils are mainly granite and metamorphic rocks with schist and quartz. 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, the vines are untrained and the terraces and steep slopes have to be worked manually.

WINEMAKING: _____

Whole-bunches undergo fermentation in plastic tanks with indigenous yeasts and are left on skins for about two months with very little, gentle handling. They are then racked and aged for 12 months in old 500 litre French oak barrels, before being bottled unfiltered and unfiltered.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Floral, with a deep plummy nose. Juicy, with sweet fruit, mouthwatering finish, and reasonably prominent graphite tannin.