

# THE SOURCE

Producer	Fuentes del Silencio		
Wine	2016 La Gándara		
Region and Country	Castilla y Leon, Spain		
Varietal(s)	90% Mencía, 9% Alicante Bouschet and 1% Palomino		
Terroir	<p>La Gándara is a historic plot in Herreros de Jamuz, and at the beginning of the high plain that leads to Galicia. The vineyard is situated above the old cave. Also surrounded by Valtabuyo River and holm oak forest. The high lands of quartzite and slate derived soils are the result of the erosion of Monte Teleno, toward the west and inside the Galician Massif. These alluvial deposits of the Villafrankian age are known as Rañas. The topsoil has good permeability and clay deposits found deep in the ground encourage the formation of superficial aquifers, many of which produce natural springs (fuentes) throughout the area.</p> <p>Ribera Del Jamuz has a dry continental climate with average annual temperatures below 11 °C. The area sees significant shifts between daytime and nighttime temperature and receives little rainfall. Average precipitation is less than 580 mm per year, far below that other nearby wine regions toward the north, northwest and west. The area is marked by long cold winters with intense frost and very dry hot summers. Protected by the Teleno Mountain, which rise up 2188 metres, it has some of the highest sun exposure in Spain.</p>		
Soil	Quartzite and quartz in red (from iron), sandy/clay, slate-derived soil with less organic material than the others vineyards that make up Las Quintas and Las Jaras.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	planted between 1900 to 1930	Altitude(m); Aspect	840; Flat and Exposed
Vinification	The 80% whole cluster, spontaneous fermentation takes place in open barrels and plastic bins. A co-fermentation of varieties is employed based on the vineyard composition. First sulfite addition is made at crush (20ppm, or 20mg/l), and the second after malolactic fermentation (20ppm). The fermentation maceration follows the “infusion” style on extraction, which is to say hardly any extractions at all over the 45 day period. Before alcoholic fermentation begins, the grapes are crushed by foot (usually by the women in the winery because they do it more delicately). The malolactic fermentation is done in the same wooden tank (to keep the microbiology of each plot together), and usually finishes this process in December and sometimes in spring.		
Aging	14 months in 500-liter old French oak barrels. The wine is not fined, but is lightly filtered before bottling.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfites		

## Observations (subjective and abstract; based on young wines)

General Impressions	Nobel, Eccentric, Fresh, Iodine, Wild Rose, Wild Herbs (Thyme & Lavender), Fruits (Orange, Red and Dark), Graphite, Rounded		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

## Lab Analysis (general range)

Alcohol %	12.5-13.5	Titrateable Acidity (g/L)	5.3-5.8
pH	3.4-3.7	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Marta Ramos (Fuentes del Silencio)  
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