

# THE SOURCE

Producer	Terra Brava		
Wine	2017 Ribera Sacra, Lagar do Breo		
Region and Country	Galicia, Spain		
Varietal(s)	95% Caiño Longo, 5% Mencia		
Terroir	Breos's wines come from three hectares of steeply terraced vineyards in the Amandi sub-region of Galicia's Ribeira Sacra, on Spain's ancient Galician Massif. The vines face south and southwest on shallow decomposed gneiss and slate with topsoil composed of the decomposition of the bedrock. Cool air from the Atlantic and warm air from the Mediterranean influences the climate, creating a tug of war that brings beautiful balance to a growing season. This is extreme wine country in every way—hot summer days, cold nights, heavy rains, unexpected hailstorms in the summer, etc.		
Soil	Pizarra (slate) and gneiss bedrock; shallow topsoils (30-50cm)		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted between 1995 and 2018	Altitude(m); Aspect	400-500; South to Southwest
Vinification	100% whole cluster partial carbonic fermentation for 40-50 days with natural yeasts in 1500 liter plastic bins. Extraction is done by hand in the "infusion" style (gentle pushdown of the cap only inches) with slightly more pressure than he does with Mencia because the Caiño Longo clusters are bigger and stronger. It's then basket pressed and tank settled 10 days in stainless. Sulfite quantity and timing depends on the quality of the grapes and can made before fermentation; in a good year nothing is added, in a difficult year less than 10ppm. Malolactic fermentation is always completed.		
Aging	10-12 months in old 225l barrels (older than 10 years)		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown Despite not having an organic certification, Breo does everything by hand (including weed and grass management) without the use of any treatments that are not organically certified.		

Enological Additions Sulfur Dioxide.

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

General Impressions	Aromatic, Earthy, Mineral, Textured, Red and Dark Fruit, High-toned and Energetic		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lite—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lite—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)	7.0-8.0
pH	3.60-3.75	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Breogan Rodriguez (Terra Brava)  
Read more about The Source and Terra Brava at [www.thesourceimports.com](http://www.thesourceimports.com)