THE SOURCE

Cume do Avia

2019 Dos Canotos, Sousón

Varietal(s)	Sousón
Region	Galicia, Spain
Short Summary	East of Spain's Rías Baixas lies the Ribeiro D.O., one of the country's most historic wine regions internationally known for both red and white wines for nearly a thousand years. Here, a band of idealistic young brothers and cousins left city life to reclaim their family's abandoned land, Eida de Mouro, and recapture their family's ancient history. Their label, Cume do Avia, began nearly two decades ago, and their geologically complex mountainside vineyards are composed of granodiorite, schist, slate, and gneiss bedrock, clay and sand topsoil, and have nearly twenty indigenous grape varieties planted with ancient massale selections and overlook the Avia and Miño Rivers. They bottle single variety and blended wines of intense freshness, detail, and authenticity, with the reds led by the graceful queen of Galician red grapes, Brancellao, along with the unstoppably vigorous Caíño Longo, and the ink-black and deliciously savage Sousón. Their whites are led by soft Treixadura, with a supporting cast of high-acid varieties, like Albariño, Lado, and Loureiro.
Terroir	Many factors are at play in the Ribeiro: the proximity of the land to the Atlantic; the south and west-facing orientation to maximize the sun's heat in an otherwise cold region; the constant whistle of fierce winds that bring in fresh air and help grapes to stay dry and relatively pest free; and the richness of the diverse soils. The bedrock and soil in Cume do Avia's vineyards adds great breadth to their wines and from one meter to the next they can quickly change. The soil grain is equally diverse and randomly shifts back and forth between sand and clay. The soils are dark orange, white or brown, depending on the mineral makeup. It's an extremely complex area within only nine hectares (twenty-two acres).
Cellar Notes	60% direct press on day of harvest (unusual for red grapes, but this is in an effort to curb the big tannins of this grape variety) and 40% whole cluster fermentation for 30 days. First SO2 added at processing of grapes, next SO2 addition at bottling. Fermentation is kept below 30 degrees and extracted once per day with a gentle wetting of the cap by hand. Malolactic fermentation doesn't usually take place because there is almost no malic acid when harvesting and the pH level is unsually low for a red which further inhibits lactic acid bacteria activity.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist While they are certified organic they also practice biodynamic farming, but without certification.
Alcohol %	12
Total SO2	None Added—Very Low—Low—Medium—High

To learn more about The Source and Cume do Avia, visit www.thesourceimports.com.