

# THE SOURCE

Producer	Cume do Avia		
Wine	2017 Dos Canotos Vino Tinto, Sin Sulfuroso		
Region and Country	Galicia, Spain		
Varietal(s)	45% Souson, 30% Caiño Longo, 25% Brancellao		
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 between igneous rocks and metamorphic. 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).		
Soil	Mixture of slate, granite, schist and quartz		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted 2008, 2009, 2013	Altitude(m); Aspect	300-360; SE-SW
Vinification	The grapes are co-fermented with varying levels of stems (30-40% depending on the year) and fermented with natural yeasts for approximately one month before pressing. No SO2 is added until bottling. No fining but lightly filtered.		
Aging	Aged for 6-9 months in 100 year-old chestnut vats (5hl-10hl).		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown While they are certified organic they also practice biodynamic farming, but without certification.		

Enological Additions Sulfur Dioxide.

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

General Impressions	Rustic, Fresh, Bright Red and Black Fruits, Mineral, Aromatic, Slow to Unfold		
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 %	11.5-12	Titrateable Acidity (g/L)	6.0-7.0
pH	3.3	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Diego Collarte (Cume do Avia)  
Read more about The Source and Cume do Avia at [www.thesourceimports.com](http://www.thesourceimports.com)