

THE SOURCE

MANUEL MOLDES

GALICIA



2024 ALBARIÑO “AFELIO”

PRODUCER OVERVIEW

One of Rías Baixas’ preeminent producers, Manuel Moldes crafts finely tuned, deeply technical wines. His Albariños highlight local schist and granite sites close to the Atlantic in the Rías Baixas subzone, Val do Salnés, to illuminate the differences between these rock types in the final products. The Albariños ferment and age in a combination of steel and old French oak barrels. The red winemaking follows the simplicity in the cellar of Albariños, though they involve the art of blending grape varieties from numerous terroirs. Reds often have some stem inclusion and are fermented and aged in a combination of steel and older oak barrels.

VINEYARD DETAILS

Albariño “Afelio” is a blend of parcels with an average age of over fifty years (2023). The parcels face in all directions at 15-90m on a mix of expansive terraces of granite bedrock and topsoil.

CELLAR NOTES

Natural fermentation and aging in steel and neutral oak at 21°C max. ML is not desired and rarely happens. Aged 8 months in steel and 2 months in old 228-500L French oak. First sulfites added at press. Fined and filtered.

