

THE SOURCE

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| Producer | Manuel Moldes | | |
| Wine | 2017 Rías Baixas Red “Acios Mouros” | | |
| Region and Country | Galicia, Spain | | |
| Varietal(s) | 60% Caiño Redondo, 20% Loureiro Tinto, 20% Espadeiro | | |
| Terroir | Caiño Redondo contributes more acidity and balsamic notes, more green—needs more attention and extraction than Caiño Longo; Loureiro Tinto makes a dark, rustic wine and brings structure in tannin, acidity, big mineral and needs more time in barrel for development; Espadeiro brings less acidity and most elegant, similar to Brancellao. | | |
| Soil | Schist and granite with a mixture of vineyard parcels that vary from fine, talc-like soils (almost silt) with little organic matter. | | |
| Irrigation | Forbidden—Never—Sometimes | Technical Precision | Nature—Moderate—Nurture |
| Vine Age | Planted between 1970-2018; average 40-50 years (2019) | Altitude(m); Aspect | Less than 100; 8 vineyards with many aspects, but generally so |
| Vinification | Fermentation takes place in 600-liter fermentation bins and without stems. The first sulfite addition (20mg/l) is made at crush, then at the end of malolactic fermentation. The natural fermentation lasts between 30-40 days with daily punchdowns. Malolactic starts and finished naturally. | | |
| Aging | Aged half in 300-liter old French oak barrels for one year, then in stainless steel for four months before bottling. | | |
| Farming | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist | | |
| Enological Additions | Sulfites | | |

Observations (subjective and abstract; based on young wines)

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| General Impressions | Clean, Rustic, Mineral/Metal, Deeply Textured, Non-Berry Red Fruits, Earthy | | |
| 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)

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|-----------------------|-------------------------------------|---------------------------|---------|
| Alcohol % | 13.0 | Titrateable Acidity (g/L) | 5.0-6.0 |
| pH | 3.35-3.40 | Residual Sugar (g/L) | |
| Total SO ₂ | None Added—Very Low—Low—Medium—High | | |

Notes compiled in 2019 by Ted Vance (The Source) and Manuel Moldes
Read more about The Source and Manuel Moldes at www.thesourceimports.com