

THE SOURCE

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| Producer | Bodegas El Paraguas | | |
| Wine | | | |
| Region and Country | Galicia, Spain | | |
| Varietal(s) | 86% Treixadura, 9% Godello, 5% Albariño | | |
| Terroir | Surrounded by mountains, the climate of Ribeiro is in a transitional zone of mostly cold Atlantic winds and, to a lesser degree, a warm continental and Mediterranean influence. The result is that winters can fall below freezing and there's plenty of rain. In the summer and fall it becomes like a pressure cooker, but remains dry and warm enough to achieve phenolic balance with optimal ripeness to best express the specific nuances of the region. The Ribeiro is a perfect place for viticulture because of the diversity of grape varieties and soil types. This old Roman terrace was last replanted in 1892. It's within 20 or 30 meters from where the Avia River joins the Minho and continues all the way to the Atlantic. | | |
| Soil | Granite sand on granite bedrock | | |
| Irrigation | Forbidden—Never—Sometimes | Technical Precision | Nature—Moderate—Nurture |
| Vine Age | 1892 | Altitude(m); Aspect | 67-104; Southeast to south |
| Vinification | Fermented with indigenous cultured yeasts from the area for 10-20 days depending on variety and plot; maximum temperature during 16-17 degrees C. First SO2 addition is made at the press (20ppm) and there are no malolactic fermentations allowed. The wine is fined and filtered. | | |
| Aging | Aged in 600-liter French non-new oak barrels for 12 months (battonage twice per month during first 9 months and none in the last 3 months) before bottling. | | |
| Farming | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist | | |
| Enological Additions | Sulfites, bentonite (natural clay) and isolated yeast culture from the region. | | |
| Observations (subjective and abstract; based on young wines) | | | |
| General Impressions | Savory, Honey, Dried Herbs, Mineral, Earthy, Glycerol | | |
| 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 % | 12.5-13 | Titrateable Acidity (g/L) | 6.0-7.0 |
| pH | 3.20-3.30 | Residual Sugar (g/L) | Dry |
| Total SO2 | None Added—Very Low—Low—Medium—High | | |

Notes compiled in 2019 by Ted Vance (The Source) and Felício Pereira (Bodegas Paraguas)
Read more about The Source and Bodegas Paraguas at www.thesourceimports.com