

## Fuentes del Silencio 2018 Las Jaras

Varietal(s)	Mencía 60%, Prieto picudo 30 % Alicante Bouschet 10%
Region	Castilla y Leon, Spain
Short Summary	Miguel Ángel Alonso (a semi-retired doctor) and Maria José Galera (still a practicing surgeon), began their resurrection project of Castilla y Leon's ancient wine culture and historic, high-altitude (800-1100m) pre-phylloxera vines in Jamuz at the eastern foot of the Galician Massif and the influence of Monte Teleno, one of northwest Spain's highest mountains. Mencía vines (minimum age of 90 years, but some pre-phylloxera) are grown on flat, rocky terraces of quartzite cobbles and pulverized, slate-derived sand, silt and clay with a high quantity of metals. All grapes are hand-harvested and co-fermented in large tronconic wood vats (50ha+) with unique local natural yeasts with varying levels of stem inclusion and soft, infusion-style maceration by foot stomping and bare hand. These field blends are co-fermented (with each plot done separately) in old wooden tronconic tanks and then aged in various vats, from 500-l old French oak barrels to tronconic tanks. They don't filter or fine any red wines.
Terroir	<p>The high lands of quartzite and slate derived soils are the result of the erosion of Monte Teleno, toward the west and inside the Galician Massif. These alluvial deposits of the Villafrankian age are known as Rañas. The topsoil has good permeability and clay deposits found deep in the ground encourage the formation of superficial aquifers, many of which produce natural springs (fuentes) throughout the area.</p> <p>Ribera Del Jamuz has a dry continental climate with average annual temperatures below 11 °C. The area sees significant shifts between daytime and nighttime temperature and receives little rainfall. Average precipitation is less than 580 mm per year, far below that other nearby wine regions toward the north, northwest and west. The area is marked by long cold winters with intense frost and very dry hot summers. Protected by the Teleno Mountain, which rise up 2188 metres, it has some of the highest sun exposure in Spain.</p>
Cellar Notes	<p>The 60% whole cluster, spontaneous indigenous yeast fermentation is made in 50-hectoliter vertical wooden tronconic tanks. The first sulfite addition is made at crush (20ppm, or 20mg/l), and the second after malolactic fermentation (20ppm). Infusion style maceration and fermentation that lasts from 21 to 40 days, depending on the plot. Before alcoholic fermentation begins, the grapes are crushed by foot (usually by the women in the winery because they do it more delicately). The malolactic fermentation is done in the same wooden tank (to keep the microbiology of each plot together), and usually finishes this process in December and sometimes in spring.</p>
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	13.5-14.0
Total SO2	None Added—Very Low—Low—Medium—High