

# THE SOURCE

Producer	Fuentes del Silencio		
Wine	2017 Las Jaras		
Region and Country	Castilla y Leon, Spain		
Varietal(s)	Mencía 60%, Prieto picudo 30 % Alicante Bouschet 10%		
Terroir	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. 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.		
Soil	Quartzite cobbles in iron-rich, red clay soil		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted earlier than 1940 (no sure record of plantation date)	Altitude(m); Aspect	820; Exposed on all sides
Vinification	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.		
Aging	10 months in 50-hectoliter vertical wooden tronconic tanks. The wine is not fined by has a light filtration before bottling.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfites (total ranges between 30-50mg/l)		

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

General Impressions	Bright, Savory Red Fruits, Wild Rose, High Energy, Fresh, Bright, Playful but Serious		
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 %	13.5-14.0	Titrateable Acidity (g/L)	5.2-6.3
pH	3.40-3.60	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Marta Ramos (Fuentes del Silencio)  
Read more about Fuentes del Silencio and The Source at [www.thesourceimports.com](http://www.thesourceimports.com)