

THE SOURCE

Producer	Fuentes del Silencio		
Wine	2017 Las Quintas		
Region and Country	Castilla y Leon, Spain		
Varietal(s)	Mencía 85%, Alicante Bouschet 13%, Palomino, Doña Blanca 2%		
Terroir	<p>This wine is composed of sites on the high plains of Quintana y Congosto, Palacios de Jamuz and Quintanilla Florez. 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>		
Soil	Quartzite in slate-derived sandy soil. The top layer of the soil is largely composed of organic materials made by the wild flora and microbial life. There are outcrops of kaolinite clay (not a water retentive clay) in the highest plots of Quintanilla Florez.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	planted between 1900 to 1930	Altitude(m); Aspect	850-900; Exposed on all sides
Vinification	The 80% whole cluster, spontaneous yeast fermentation takes place in 50- and 30-hectoliter vertical wooden tronconic tanks, open barrels and plastic bins—whatever they need to keep plots, zones and towns separated. First sulfite addition is made at crush (20ppm, or 20mg/l), and the second after malolactic fermentation (20ppm). A co-fermentation of varieties is employed based on the vineyard composition. The fermentation maceration follows the “infusion” style on extraction, which is to say hardly any extractions at all over the 28 to 60 day period. 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	12-14 months in 500-liter used French oak barrels. The wine is not fined, but it is lightly filtered at bottling.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfites (Total of 25-48mg/l, or ppm)		
Observations (subjective and abstract; based on young wines)			
General Impressions	Bright, Tense, Wild Red and Dark Fruit, Textured, Charming, Serious, Full-bodied, Fresh, Rounded		
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)	5.5-6.7
pH	3.30-3.60	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