

# THE SOURCE

## Manuel Moldes 2021 Bierzo Red “Lentura”

Varietal(s)	60% Garnacha Tintorera, 40% Mencia
Region	Galicia, Spain
Short Summary	One of Rías Baixas’ preeminent producers, Manuel Moldes crafts finely tuned, deeply technical wines. His Albariños highlight local schist and granite sites close to the Atlantic in the Rías Baixas subzone, Val do Salnés, to illuminate the differences between these rock types in the final products. The Albariños ferment and age in a combination of steel and old French oak barrels. The red winemaking follows the simplicity in the cellar of Albariños, though they involve the art of blending grape varieties from numerous terroirs. Reds often have some stem inclusion and are fermented and aged in a combination of steel and older oak barrels.
Terroir	A continental/partial Mediterranean climate with dry summers with a maximum daytime temperature of 45C, with nighttime change to 15C minimum; winters can be as low as -8C. It’s a combination of rolling hills in the valley floor and steep vineyards higher up.
Cellar Notes	Natural fermentation takes place in stainless steel and oak containers with 20% whole clusters. The first SO2 is added at crush (20ppm), then at the end of malolactic fermentation. The extraction period of fermentation lasts 5-7 days with 2 pumprovers (ovi in Spanish) per day.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	13.0
Total SO2	None Added—Very Low—Low—Medium—High