

# THE SOURCE

Producer	Manuel Moldes
Wine	
Region and Country	Galicia, Spain
Varietal(s)	60% Garnacha Tintorera, 40% Mencia
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.
Soil	Red clay rich in iron and river cobbles in the valley floor (Valtuille), and slate (called pizarra) and clay on steep hillsides of Corullón.
Irrigation	Forbidden—Never—Sometimes <b>Technical Precision</b> Nature—Moderate—Nurture
Vine Age	70 years old on average <b>Altitude(m); Aspect</b> 600 meters in Valtuille; 900 meters in Corullón; Valtuille is exp
Vinification	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 pumpovers (ovi in Spanish) per day.
Aging	Aged in 50% stainless steel and 50% old 300-liter barrels. Fermentation is natural and there is no racking of wines in barrel prior to bottling, but sometimes racking is made on stainless steel vats because of the anaerobic environment in steel.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Enological Additions	Sulfites

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

General Impressions	Clean, Rustic, Mineral/Metal, Deeply Textured, Non-Berry Red Fruits, Earthy
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown
Intensity	Subtle—Vigorous—Electric <b>Body</b> Light—Medium—Full
Core	Lithe—Medium—Dense <b>Tannin</b> Light—Medium—Full
Acidity	Light—Medium—Full—Electric <b>Wood Presence</b> Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense <b>Finish</b> Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol

## Lab Analysis (general range)

Alcohol %	13.0	<b>Titrateable Acidity (g/L)</b> 5.0-6.0
pH	3.35-3.40	<b>Residual Sugar (g/L)</b>
Total SO2	None Added—Very Low—Low—Medium—High	

Notes compiled in 2019 by Ted Vance (The Source) and Manuel Moldes  
Read more about The Source and Manuel Moldes at [www.thesourceimports.com](http://www.thesourceimports.com)