

THE SOURCE

Producer	Manuel Moldes		
Wine	2018 Bierzo Red “Lentura”		
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	Technical Precision	Nature—Moderate—Nurture
Vine Age	70 years old on average	Altitude(m); Aspect	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	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 %	13.0	Titrateable Acidity (g/L)	5.0-6.0
pH	3.35-3.40	Residual Sugar (g/L)	
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