

THE SOURCE

Producer	Cume do Avia		
Wine	2019 Colleita 7, Tinto		
Region and Country	Galicia, Spain		
Varietal(s)	40% Caiño Longo, 34% Sousón, 26% Brancellao		
Terroir	Many factors are at play in the Ribeiro: the proximity of the land to the Atlantic; the south and west-facing orientation to maximize the sun's heat in an otherwise cold region; the constant whistle of fierce winds that bring in fresh air and help grapes to stay dry and relatively pest free; and the richness of the diverse soils. The bedrock and soil in Cume do Avia's vineyards adds great breadth to their wines and from one meter to the next they can quickly change between igneous rocks and metamorphic. The soil grain is equally diverse and randomly shifts back and forth between sand and clay. The soils are dark orange, white or brown, depending on the mineral makeup. It's an extremely complex area within only nine hectares (twenty-two acres).		
Soil	Stony, sandy, clay soils derived from a granodiorite rock (a very hard igneous rock similar to granite), gneiss (a metamorphic stone) bedrock with shale, slate and a lot of quartzite.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 2008-2009	Altitude(m); Aspect	260-320; S/SW
Vinification	All the grapes are co-fermented together naturally with 40% whole cluster for three weeks in restored ancient chestnut foudre. Extraction is made in the "infusion style" with gentle pushdowns of the cap by hand to keep it moist and extract as little as possible. Malolactic fermentation is completed in this wine—noted because many of the reds in Cume do Avia's range do not.		
Aging	Five months in 50+hl ancient chestnut foudre. No fining but it a light filtration.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfur Dioxide		

Observations (subjective and abstract; based on young wines)

General Impressions	Elegant, Bright Red Fruit, Ethereal, Rustic, 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 %	11-11.5	Titrateable Acidity (g/L)	5.0-6.0
pH	3.5-3.65	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Diego Collarte (Cume do Avia)
Read more about The Source and Cume do Avia at www.thesourceimports.com