

THE SOURCE

Pablo Soldavini

2019 Ribeira Sacra, Castro das Saíñas, Tinto

Varietal(s)	100% Mencía
Region	Galicia, Spain
Short Summary	Argentine national, Pablo Soldavini, returned to his ancestral home in Castro Caldelas inside Galicia's Ribeira Sacra in the early 2010s. He has influenced many fellow winegrowers with his extraordinary, intuitive ability to understand the nature of any particular terroir and maximize its potential. Today, Pablo has dropped his winemaker consulting life to focus on his own projects based in Ribeira Sacra's Ribeiras do Sil subzone with indigenous variety vineyards set at high altitudes in a largely abandoned viticultural area. Everything is done by hand with great care and a gentle approach with natural yeasts, hand harvesting and varying degrees of stem inclusion, gentle extraction (almost infusion), aging in steel or old oak and very little in the way of added sulfites.
Terroir	A cold climate wine grown on a steeply terraced granite hill next to the Cabe River, a tributary of the Sil River.
Cellar Notes	100% destemmed Mencía fermented in open 1000-liter vats without the addition of yeasts. Gentle extraction (almost infusion) with a wetting of the cap twice each day. Fermentation and maceration lasts for around 30 days. After pressing and after 24 hours of decantation, it is transferred to the barrels where it makes the malolactic in a natural way.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Converting to organic starting in 2018 and expected to complete around 2024, or so.
Total SO2	None Added—Very Low—Low—Medium—High