

# THE SOURCE

Producer	Adega Sañas		
Wine			
Region and Country	Galicia, Spain		
Varietal(s)	100% Mencía		
Terroir	A cold climate wine grown on a steeply terraced granite hill next to the Cabe River, a tributary of the Sil River.		
Soil	Granite bedrock with sandy granite topsoil derived from the bedrock		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in the early 1990s	Altitude(m); Aspect	270-320; South
Vinification	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.		
Aging	11 months in 400-liter used French oak barrels.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Converting to organic starting in 2018 and expected to complete around 2024, or so.		

Enological Additions Sulfitos

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

### General Impressions

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 %	Titrateable Acidity (g/L)
pH	Residual Sugar (g/L)
Total SO2	None Added—Very Low—Low—Medium—High