

THE SOURCE

Producer	Bodegas El Paraguas		
Wine			
Region and Country	Galicia, Spain		
Varietal(s)	92% Treixadura, 8% Albariño		
Terroir	Surrounded by mountains, the climate of Ribeiro is in a transitional zone of mostly cold Atlantic winds and, to a lesser degree, a warm continental and Mediterranean influence. The result is that winters can fall below freezing and there's plenty of rain. In the summer and fall it becomes like a pressure cooker, but remains dry and warm enough to achieve the right phenolic balance and optimal ripeness to best express the specific nuances of the region. The Ribeiro is a perfect place for viticulture because of the diversity of grape varieties and soil types. This wine comes from three different vineyard parcels that exist within a five mile radius of each other.		
Soil	Three parcels: One is by the river at a low altitude (the location of Fai un Sol de Carallo, called La Cabrita) and composed of pure granite; another is on well exposed terraces of schist (the location of La Sombrilla, called La Castiñeira); the third (called Château El Paraguas) is the highest altitude and further back away from the river at a high altitude on granite and surrounded by forests and next to their winery.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	1892 (45%) 1997 (45%), 2009 (10%)	Altitude(m); Aspect	La Cabrita 67-104 (1892), La Castiñeira 214-272 (1997), Château El Paraguas 272-272 (2009)
Vinification	Fermented with indigenous cultured yeasts from the area for 10-20 days depending on variety and plot; maximum temperature during 16-17 degrees C. First SO2 addition is made at the press (20ppm) and there are no malolactic fermentations allowed. The wine is fined and filtered.		
Aging	Aged in a mixture of 600-liter French oak barrels and stainless steel for 3-4 months on the lees then bottled after 6-9 months. Battonage is employed depending on the year.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfites, bentonite (natural clay) and isolated yeast culture from the region.		
Observations (subjective and abstract; based on young wines)			
General Impressions	Savory, Honey, Sweet Citrus, Stone Fruit, Sweet Green and Dried Herbs, Mineral		
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 %	12.5-13	Titrateable Acidity (g/L)	5.5-6.5
pH	3.30-3.40	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Felicísimo Pereira (Bodegas Paraguas)
Read more about The Source and Bodegas Paraguas at www.thesourceimports.com