

THE SOURCE FAZENDA PRÁDIO GALICIA



2019 PACIO, TINTO

PRODUCER OVERVIEW

Xabi Soeanes is in love with his Galician countryside, and he's even more taken in by its nearly forgotten past. His greatest desire, his dream, is to share this cultural treasure with the world, through the lens of his varietally blended wines—the historical winegrowing practice of this area. Fazenda Prádio (named after a local tree known as a false maple, or sycamore) is located within the Chantada subzone, one of the coldest of Ribeira Sacra, heavily influenced by the Atlantic. His 3.5ha of vines, a collection of Mencía, Caíño Longo, Merenzao, Brancellao, Godello, and other indigenous varieties, are perched on wide terraces between 180-300m that overlook the Miño River gorge and are carved out of a steep hill split with granite and schist. Xabi practiced organic and biodynamic farming for years but after a series of seasons that almost put him out of business, he keeps the door open to move freely when needed.

VINEYARD DETAILS

Surrounded by indigenous forests on all sides but the river side and influenced by both oceanic and continental weather, all of Pradio's vines were planted in the early 2000s on south/southeast-facing terraced slope of granite and schist at 190-240m overlooking the Miño River.

CELLAR NOTES

Hand harvested, fully destemmed, and naturally fermented for 7-10 days in granite lagars (stone vats). The wine is gravity fed into older French oak barrels (mostly 500L with a few smaller sizes 300L and 225L) prior to pressing the pomace. The wines are usually racked and sulfured after malolactic and again at bottling with a total of between 30-50 ppm of sulfites.



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