

# THE SOURCE

Producer	Manuel Moldes
Wine	
Region and Country	Galicia, Spain
Varietal(s)	60% Caiño Redondo, 20% Loureiro Tinto, 20% Espadeiro
Terroir	Caiño Redondo contributes more acidity and balsamic notes, more green—needs more attention and extraction than Caiño Longo; Loureiro Tinto makes a dark, rustic wine and brings structure in tannin, acidity, big mineral and needs more time in barrel for development; Espadeiro brings less acidity and most elegant, similar to Brancellao.
Soil	Schist and granite with a mixture of vineyard parcels that vary from fine, talc-like soils (almost silt) with little organic matter.
Irrigation	Forbidden—Never—Sometimes <span style="margin-left: 150px;">Technical Precision</span> <span style="margin-left: 50px;">Nature—Moderate—Nurture</span>
Vine Age	Planted between 1970-2018; average 40-50 years (2019) <span style="margin-left: 100px;">Altitude(m); Aspect</span> <span style="margin-left: 50px;">Less than 100; 8 vineyards with many aspects, but generally so</span>
Vinification	Fermentation takes place in 600-liter fermentation bins and without stems. The first sulfite addition (20mg/l) is made at crush, then at the end of malolactic fermentation. The natural fermentation lasts between 30-40 days with daily punchdowns. Malolactic starts and finished naturally.
Aging	Aged half in 300-liter old French oak barrels for one year, then in stainless steel for four months before bottling.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Enological Additions	Sulfites

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

General Impressions	Clean, Rustic, Mineral/Metal, Deeply Textured, Non-Berry Red Fruits, Earthy
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown
Intensity	Subtle—Vigorous—Electric <span style="margin-left: 150px;">Body</span> <span style="margin-left: 50px;">Light—Medium—Full</span>
Core	Lithe—Medium—Dense <span style="margin-left: 150px;">Tannin</span> <span style="margin-left: 50px;">Light—Medium—Full</span>
Acidity	Light—Medium—Full—Electric <span style="margin-left: 150px;">Wood Presence</span> <span style="margin-left: 50px;">Light—Medium—Full—Electric</span>
Texture	Lithe—Medium—Dense <span style="margin-left: 150px;">Finish</span> <span style="margin-left: 50px;">Front—Middle—Back</span>
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol

## Lab Analysis (general range)

Alcohol %	13.0	Titrateable Acidity (g/L)	5.0-6.0
pH	3.35-3.40	Residual Sugar (g/L)	
Total SO <sub>2</sub>	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Manuel Moldes  
Read more about The Source and Manuel Moldes at [www.thesourceimports.com](http://www.thesourceimports.com)