

THE SOURCE

Bodegas El Paraguas 2020 El Paraguas Atlantico, Blanco

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| Varietal(s) | 87% Treixadura, 10% Godello, 3% Albarino |
| Region | Galicia, Spain |
| Short Summary | A collaboration between wine journalist Marcial Pita and award-winning 4th generation enologist and viticulturist, Felicísimo Pereira, Bodegas El Paraguas began in 2007 with their first release in 2011. Located in Galicia's Ribeiro, where the climate is in a transitional zone of mostly cold Atlantic winds with a warm continental influence, they produce wines led with Treixadura and a supporting cast of other whites, Godello and Albariño on two granite parcels and one schist, with varying altitudes. All grapes are hand-harvested, fermented with indigenous cultured yeasts and controlled temperatures in 600L French oak barrels and steel tanks. The wines don't go through malolactic fermentation, so they are filtered and fined. |
| 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. |
| Cellar Notes | 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. |
| Farming | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist |
| Alcohol % | 12.5-13 |
| Total SO2 | None Added—Very Low—Low—Medium—High |

To learn more about The Source and Bodegas El Paraguas, visit www.thesourceimports.com.