

# THE SOURCE

## BODEGAS EL PARAGUAS

### GALICIA



## 2020 EL PARAGUAS ATLANTICO, BLANCO

### PRODUCER OVERVIEW

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.

### VINEYARD DETAILS

3 parcels: La Cabrita, by river, low altitude, pure granite; La Castiñeira, well exposed terraces; Château El Paraguas, highest altitude, further back from river surrounded by forests, next to winery. Granite bedrock w/decomposed granite topsoil. Vines planted between 1892-2009. Elev. La Cabrita 67-104m, La Castiñeira 214-272m, Château El Paraguas 359-391m. Exposure in all directions except N. Flat to steeply terraced slope.

### CELLAR NOTES

Hand harvest, ferment w/indigenous cultured yeasts 10-20 days (depending on variety & plot); max temps 16-17°C. 1st SO2 added at press (20ppm), no malolactic.



