THE SOURCE BODEGAS EL PARAGUAS GALICIA



2020 EL PARAGUAS ATLANTICO, BLANCO

PRODUCER OVERVIEW

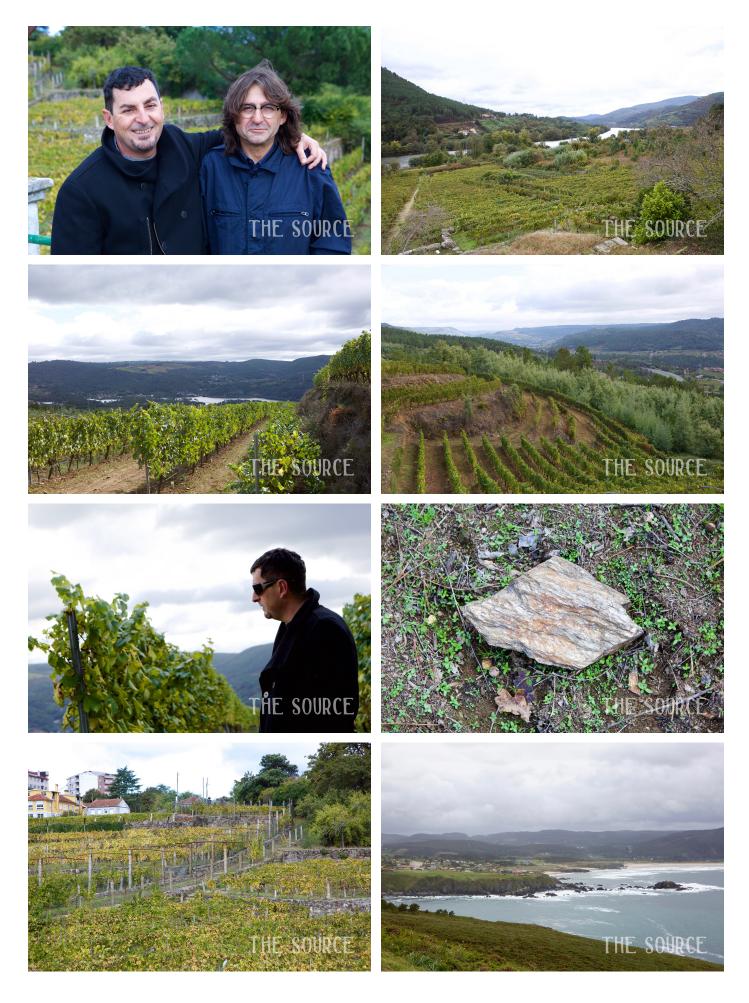
A collaboration between wine journalist Marcial Pita and award-winning 4th generation enologist and viticulturist, Felicísimo Pereira, Bodegas El Paraguas began in 2007 with their first release in 2011. Located in Galicia's Ribeiro, where the climate is in a transitional zone of mostly cold Atlantic 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.



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