

THE SOURCE

Producer	Fazenda Augalevada		
Wine			
Region and Country	Galicia, Spain		
Varietal(s)	Treixadura, Albariño, Torrontés, and Palomino		
Terroir Soil	Igneous rock (granite and granodiorite) and schist. The topsoils are derived from the underlying bedrock.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age		Altitude(m); Aspect	;
Vinification			
Aging Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
	Most of Iago's vineyards are farmed organically and his estate vineyard is farmed biodynamically. Other vineyards that supply purchased fruit range between organic and sustainable.		
Enological Additions	Sulfites		

Observations (subjective and abstract; based on young wines)

General Impressions	Subtle, dainty, high-toned, fresh, mineral, textured, bee's wax, white stone fruits, dried grasses, spice		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	11	Titrateable Acidity (g/L)
pH		Residual Sugar (g/L)
Total SO2	None Added—Very Low—Low—Medium—High	