THE SOURCE FAZENDA AUGALEVADA GALICIA



2022 OLLOS BRANCO

PRODUCER OVERVIEW

Iago Garrido may be destined to become one of Spain's most influential winegrowers. In 2014 this former professional soccer player buried an amphora filled with Treixadura in the middle of his granite vineyard inside Ribeiro's Avia River Valley. Initially convinced he had made a mistake with the discovery of a flor yeast veil, he later realized this errant shot actually hit a vein of gold that went on to define the direction of his wines. What makes Iago's wines special is not only that he welcomes the influence of flor, or that he is committed to biodynamic practices in his cellar and the vineyards he owns and the ones he works directly himself, and to only using a minuscule dose of sulfur in his wines, it's his razor-sharp attention to detail coupled with his openness to take in the ideas and opinions of others. His creative range is focused on indigenous Galician varieties with many different bottlings.

VINEYARD DETAILS

Ollos Blanco is a blend of 15-50-year-old Treixadura, Albariño and Godello from organically farmed vineyard of Manolo de Traveso and other parcels in the three unofficial Ribeiro subzones Arnoia, Avia, and Miño, at 100-300m on mostly granite and gneiss bedrock and sand and clay topsoil derived from the bedrock.

CELLAR NOTES

Natural fermentation in old oak at low temps. Aged 10 months partially under flor yeast in 50% amphora and 50% in old 500-600l French oak. No fining or filtration.

