

THE SOURCE

Producer	Fazenda Augalevada		
Wine			
Region and Country	Galicia, Spain		
Varietal(s)	60% Caíño Longo, 30% Brancellao, and 10% Caíño da Terra		
Terroir Soil	Granite bedrock and granite sand and gravel topsoil derived from the underlying bedrock.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 2008; many young grafts	Altitude(m); Aspect	; S/SW
Vinification			
Aging Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist This vineyard is worked under biodynamic practices		
Enological Additions	Sulfites		

Observations (subjective and abstract; based on young wines)

General Impressions	Elegant, high-toned, complex, aromatic, bright red and sappy fruit, forest, mineral, refined texture, savory		
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 SO ₂	None Added—Very Low—Low—Medium—High	