

THE SOURCE

Producer	Manuel Moldes		
Wine			
Region and Country	Galicia, Spain		
Varietal(s)	60% Caiño Redondo, 20% Loureiro Tinto, 20% Espadeiro		
Terroir	Caiño Redondo contributes more acidity and balsamic notes, more green—needs more attention and extraction than Caiño Longo; Loureiro Tinto makes a dark, rustic wine and brings structure in tannin, acidity, big mineral and needs more time in barrel for development; Espadeiro brings less acidity and most elegant, similar to Brancellao.		
Soil	Schist and granite with a mixture of vineyard parcels that vary from fine, talc-like soils (almost silt) with little organic matter.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted between 1970-2018; average 40-50 years (2019)	Altitude(m); Aspect	Less than 100; 8 vineyards with many aspects, but generally so
Vinification	Fermentation takes place in 600-liter fermentation bins and without stems. The first sulfite addition (20mg/l) is made at crush, then at the end of malolactic fermentation. The natural fermentation lasts between 30-40 days with daily punchdowns. Malolactic starts and finished naturally.		
Aging	Aged half in 300-liter old French oak barrels for one year, then in stainless steel for four months before bottling.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfites		

Observations (subjective and abstract; based on young wines)

General Impressions	Clean, Rustic, Mineral/Metal, Deeply Textured, Non-Berry Red Fruits, Earthy		
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 %	13.0	Titrateable Acidity (g/L)	5.0-6.0
pH	3.35-3.40	Residual Sugar (g/L)	
Total SO ₂	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Manuel Moldes
Read more about The Source and Manuel Moldes at www.thesourceimports.com