

Manuel Moldes 2020 Rías Baixas Red “Acios Mouros”

Varietal(s)	60% Caiño Redondo, 20% Loureiro Tinto, 20% Espadeiro
Region	Galicia, Spain
Short Summary	One of Rías Baixas’ preeminent producers, Manuel Moldes crafts finely tuned, deeply technical wines. His Albariños highlight local schist and granite sites close to the Atlantic in the Rías Baixas subzone, Val do Salnés, to illuminate the differences between these rock types in the final products. The Albariños ferment and age in a combination of steel and old French oak barrels. The red winemaking follows the simplicity in the cellar of Albariños, though they involve the art of blending grape varieties from numerous terroirs. Reds often have some stem inclusion and are fermented and aged in a combination of steel and older oak barrels.
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.
Cellar Notes	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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	13.0
Total SO2	None Added—Very Low—Low—Medium—High