THE SOURCE MANUEL MOLDES GALICIA



2022 RÍAS BAIXAS RED "ACIOS MOUROS"

PRODUCER OVERVIEW

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.

VINEYARD DETAILS

Rías Baixas Tinto "Acios Mouros" is 70% Caiño Redondo, 15% Loureiro Tinto, 15% Espadeiro from many parcels facing south/southeast with an average of 45-55 years (2023) between 20-80m on schist and granite bedrock and topsoil.

CELLAR NOTES

Destemmed natural fermentation for 30-40 days with daily punchdowns in 600L fermentation bins. Full ML. Aged half in 300L old French oak for one year, then in steel for 4 months. First sulfites added at crush. Unfined and unfiltered.



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