

THE SOURCE

FAZENDA AUGALEVADA

GALICIA



2021 OLLOS DE ROQUE, 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 de Roque is a blend of biodynamically farmed Treixadura, Lado, and Agudelo planted in 2008. The bedrock and topsoil are granitic and face south-southwest on medium steep terraces at 205-245m.

CELLAR NOTES

Natural fermentation in steel and old oak at very low temps. Aged 10 months under flor yeast in one-third 400l amphora and two-thirds in old 330-600l old French oak and ancient 500l Jerez barrels. No fining or filtration.

