

THE SOURCE
PABLO SOLDAVINI
GALICIA



2022 ALBARIÑO, 'OBRANÇO'

PRODUCER OVERVIEW

Argentine national, Pablo Soldavini, returned to his ancestral home in Castro Caldelas inside Galicia's Ribeira Sacra in the early 2010s. He has influenced many fellow winegrowers with his extraordinary, intuitive ability to understand the nature of any particular terroir and maximize its potential. Today, Pablo has dropped his winemaker consulting life to focus on his own projects based in Ribeira Sacra's Ribeiras do Sil subzone with indigenous variety vineyards set at high altitudes in a largely abandoned viticultural area. Everything is done by hand with great care and a gentle approach with natural yeasts, hand harvesting and varying degrees of stem inclusion, gentle extraction (almost infusion), aging in steel or old oak and very little in the way of added sulfites.

VINEYARD DETAILS

Soldavini "Obranço" is harvested from 80-year-old Albariño vines in Rías Baixas in Meañoda on a flat plot of granite bedrock and deep granite topsoil at 130m.

CELLAR NOTES

Soldavini "Obranço" is naturally fermented at 18°C max for 15 days and aged 8 months in old 300 and 500-liter French oak barrels. Unfiltered and unfined.

