

THE SOURCE MIXTURA GALICIA



2020 MIX TINTO

PRODUCER OVERVIEW

A native of Galicia, Gutier Seijo Otero developed his own project, Mix and Mixtura, in 2019 after nearly a decade at the helm of the historical Ribeira Sacra winery, Dominio do Bibei. Though his winery is in Ribeiro, the project is focused on recovering historical vineyards and native grape varieties in northwestern Spain and Portugal along the Miño and Sil rivers. His wines disregard traditional political boundaries and are labeled without appellation and variety. The project is rooted in a deep respect for the land and culture, using minimal intervention and native yeasts, with Mix largely vinified and aged in small old French oak and Tava amphoras, and Mixtura in concrete eggs and Stockinger barrels.

VINEYARD DETAILS

Mix Tinto comes from 1ha of Bierzo Mencía (70%) on granite bedrock with a topsoil of deep red clay and cobbles, and Ribeiro Caiño Longo on granite bedrock and sábrego (decomposed granite with granitic clay and sand) topsoil. The vines were planted between 1980-2009 on medium-steep slopes with different expositions at 300-590m.

CELLAR NOTES

100% whole cluster, 25-day natural fermentation/maceration with one light extraction per day. Aged 11 months in very old 300L French oak. No malolactic fermentation with no fining or filtration. Total sulfites added 50 mg/L.