

THE SOURCE

PABLO SOLDAVINI

GALICIA



2022 TINTO, 'LURPIA'

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 "Lurpia" is harvested from 10-year-old Brancellao grown in the Ribeira Sacra subzone "Quiroga-Bibeiro" with an NW exposure on a soft slope of gneiss and slate bedrock and sandy/loamy topsoil at 440m.

CELLAR NOTES

Soldavini "Lurpia" is naturally fermented with 100% whole cluster, 50% carbonic maceration, infusion extraction, at 18°C max for 7 days and aged 10 months in old 500 and 300 liters French oak barrels. Unfiltered and unfined.

