

THE SOURCE

MANUEL MOLDES

GALICIA



2022 ALBARIÑO PEAI

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

Albariño "Peai" comes from west facing terraces at 65-70m with 40-45-year-old vines (2023) on rocky and coarse schist topsoil and bedrock.

CELLAR NOTES

Natural fermentation and aging in old 500-700L French oak for 9-11 months. ML is not desired and rarely happens. First sulfites added at press. Fined and filtered.

