

# THE SOURCE FAZENDA AUGALEVADA GALICIA



## 2023 OLLOS DE MAIA, TINTO

### 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 Maia is a blend of 15-year-old, biodynamically farmed vines: 45% Caiño Longo, 45% Brancellao, and 10% Caíño da Terra, from the Ribeiro's unofficial Miño subzone, situated at altitudes of 205-245m on a south-southwest face of granite bedrock with sand and clay topsoil.

### CELLAR NOTES

Natural fermentation with 20% whole clusters and undergoes a 40-day natural fermentation with gentle extractions. Aged partially under flor for 10 months in 500/600L old barrels. Sulfites are added only at bottling, and the wine is unfined and unfiltered.

