

THE SOURCE

FAZENDA AUGALEVADA

GALICIA



2023 OLLOS 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 Tinto is a blend of young and old vines of Caiño Longo, Brancellao, Espadeiro and Sousón from organic and sustainably farmed vineyards in the three unofficial Ribeiro subzones Arnoia, Avia, and Miño, at 100-300m on mostly granite and gneiss bedrock with sand and clay topsoil derived from the bedrock.

CELLAR NOTES

30% destemmed by hand and 70% whole cluster lightly crushed with a fermentation/maceration 30-40 days before pressing. 80% aged in old 500-600l barrels and 20% in 400l amphora vat for 10 months. No fining or filtration.

