

# THE SOURCE

## PABLO SOLDAVINI

### GALICIA



## 2023 TINTO, 'TANIS'

### 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 'Tanis' is harvested from 70-year-old (2025) vines with the majority Mencía with Garnacha Tintorera, Mouratón, and Merenzao, and a blend of 10% white varieties that include Palomino, Godello, Colgadeira, among others grown in the Ribeira Sacra subzone "Ribeiras do Sil" in the village of Lumeares and Teixeira, on numerous exposures on steep terraces of gneiss and sandy/loamy topsoil at 410-500 meters.

### CELLAR NOTES

Soldavini 'Tanis' is naturally fermented with 100% whole cluster infusion extraction, at 18°C max for 45 days and aged 12 months in old 500 and 300 liters French oak barrels. Unfiltered and unfined.

