

THE SOURCE

PABLO SOLDAVINI

GALICIA



2023 TINTO, 'SABELA'

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

Sabela is harvested from vines planted in 1912 with 80% Mencía, 10% Mouraton, and 10% Gran Negro grown in the Ribeira Sacra subzone "Ribeiras do Sil" on a east exposure on mostly steep terraces of gneiss and topsoil of rocky shallow topsoil of 15cm deep, at the bottom deeper silt soil derived from the underlying bedrock at ~400 meters altitude.

CELLAR NOTES

Sabela is naturally fermented with 100% whole cluster infusion extraction, at 22°C max for 60 days before pressing and aged 11 months in old 300-liter French oak barrels. Unfiltered and unfined.

