



FEDELLOS

As Xaras

Ribeira Sacra stands out as a remarkable viticultural region, distinguished by its dramatic landscapes and diverse wines. The steep slopes and ancient terrace walls, shaped by the Miño and Sil canyons, create a wild and beautiful environment for winemaking. Known for indigenous varieties like Mencia and Godello, Ribeira Sacra has gained acclaim not only for its scenery but also for producing exciting and complex wines.

Terraced by the Romans, the challenging hillsides of Ribeira Sacra provide a unique terroir. Despite the threat of Atlantic storms, viticulture thrives in this temperate region, balancing the cool, rainy coast with Spain's hot, dry interior. The transformation of the landscape over the past 50 years, due to damming and migration, has led to a shift in viticultural focus. Young growers like Fedellos have embraced abandoned sites, exploring north- or east-facing vineyards that were once overlooked.

Founded in 2011 by Curro Barreño and Jesús Olivares, Fedellos initially focused on Val do Sil and Val do Bibei within the DO Ribeira Sacra boundaries. However, as they ventured beyond these limits, they discovered the remote and overlooked Val do Bibei. Acquiring vineyards and leaving the DO constraints, they journeyed into the mountains, challenging conventional thinking about suitable vineyard sites. Their wines, both within and outside the DO, showcase a commitment to site-specific expression and minimalist winemaking.

As Xaras is 100% Mencia from the villages of Chandoiro and Larouco in the Val do Bibei. Made in the same manner as Cortezada, their 100% Mencia from the Val do Sil, these two wines showcase the difference between these distinctly different river valleys. Those looking for a more fruit-driven expression might be inclined to Cortezada, while those searching for minerality and freshness might pick As Xaras. But who are we to decide? Maybe try them both for yourself.

ORIGIN

Spain

APPELLATION

Vino de España

SOIL

Sand, granite, schist, red slate

AGE OF VINES

20

ELEVATION

500-600 meters

VARIETIES

Mencia

FARMING

Sustainable

FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in tank and plastic fermentation bins, pigeage, 40-60 day maceration

AGING

8 months in a 20HL concrete tank and neutral 500L French oak barrels

ACCOLADES

92+ – 2022 As Xaras – Wine Advocate

93+ – 2019 As Xaras – Wine Advocate

93 – 2019 As Xaras – Decanter

