



# FEDELLOS

## Cortezada

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.

Cortezada is a terraced vineyard located in Ribeira do Sil on a decomposed schist slope close to Pazo do Couto. Made entirely from Mencia, it is fermented in tank and small plastic fermentation bins. Only natural yeasts are used for fermentation, and a long, gentle maceration with pigeage is followed by aging in concrete, foudre, and French oak barrels - the percentage of each dictated by the vintage. All these steps ensure a subtle, elegant version of Mencia that is floral and refined rather than burly and extracted.

### ORIGIN

*Spain*

### APPELLATION

*Vino de España*

### SOIL

*Sandy schist*

### AGE OF VINES

*15*

### ELEVATION

*350–500 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

*10 months in concrete tank, foudre and neutral 300–500L French oak barrels*

### ACCOLADES

93 – 2019 Cortezada – Wine Advocate

93+ – 2018 Cortezada – Wine Advocate

93+ – 2017 Cortezada – James Suckling

