



# FEDELLOS

## Eixe

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.

With Eixe, Jesús and Curro are journeying further afield and into the Val do Sil of Valdeorras but do not expect to see the DO on the label as they have dispensed with trying to get bureaucrats to grasp their revealing and evocative site-specific wines. Eixe comes from a young, 20-year-old vineyard planted with Merenzao, Albarello, and Mouratón on a sandy alluvial slate soil. It is co-fermented in fermentation bins with hold clusters being added as they ripen and left undisturbed until it is pressed and racked into well-seasoned 500L French oak barrels for aging.

### ORIGIN

*Spain*

### APPELLATION

*Vino de España*

### SOIL

*Slate, alluvial sand*

### AGE OF VINES

*20*

### ELEVATION

*500 meters*

### VARIETIES

*Bastarda, Albarello, Mouratón*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested in several passes, whole cluster, natural yeast co-fermentation in bins, minimal extraction*

### AGING

*12 months in neutral 500L French oak demi-muids*

### ACCOLADES

93 – 2019 Eixe – Wine Advocate

94 – 2018 Eixe – Wine Advocate

