



# FEDELLOS

## Eixe

Jesús Olivares & Curro Bareño both grew up just outside the DO of Ribeira Sacra. After studying enology, they worked in the Sierra de Gredos with Dani Landi and Fernando Garcia. There they learned that if something isn't easy, well-known, or simple, it's probably worth pursuing. Inspired by this sense of rediscovery, they returned to Galicia and founded Fedellos do Couto with Luis Taboada, the owner of Pazo do Couto. But the lure of home is always strong, and having proved their talents and instincts within the DO of Ribeira Sacra, why not push the boundaries and explore even more remote regions just outside the zone?

Despite bearing the lowly, generic designation of *Vino de España*, these wines cannot be understood as anything other than minutely rendered snapshots of *terruño*. They now have access to 6 hectares of vines scattered among the villages that form the watershed of the Bibei - Viana do Bolo, Fornelos de Filloás, Santa Marina de Froixais, Grixoa, Buxán, and Punxeiro and an additional parcel in the Val do Sil of Valdeorras. Their vineyard parcels share several common features - high elevation, indigenous varieties, and sandy granitic soils. All are farmed sustainably, as they have been for generations, and are worked by hand. Winemaking is minimalist, with the basic elements of whole clusters, indigenous yeasts, and neutral fermentation vessels. Macerations are long and gentle, and aging is in neutral French oak demi-muids or foudres.

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

