



FEDELLOS

Peixe da Estrada

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.

Curro and Jesús consider Peixe da Estrada their village wine coming from vineyards in Fornelos de Filloás, Grixoa, and Buxán. Here they tend several small plots of 60-80-year-old vines planted to a wide range of varieties indigenous to this part of Galicia. About a third is Mencía, another third is made up of Mourantón, Grao Negro and Garnacha Tintorera with the remainder Bastardo, Godello, Doña Blanca, Palomino and Colgadeira. These villages are all located just south of Ribeira Sacra and Valdeorras.

ORIGIN

Spain

APPELLATION

Vino de España

SOIL

Sand, granite, schist

AGE OF VINES

60-80

ELEVATION

700 meters

VARIETIES

Mencía, Mouranton, Grao Negro, Garnacha Tintorera, Bastardo, Godello, Doña Blanca, Palomino, Colgadeira

FARMING

Sustainable

FERMENTATION

Hand harvested, whole cluster natural yeast fermentation in vat, gentle maceration lasting two months

AGING

12 months in 3000L foudre and neutral 500L French oak demi-muids

ACCOLADES

93 – 2019 Peixe da Estrada – Wine Advocate

93 – 2018 Peixe da Estrada – Wine Advocate

92 – 2017 Peixe da Estrada – Wine Advocate

