



FEDELLOS

Lomba dos Ares

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.

Lomba dos Ares is Curro & Jesus' village wine from their oldest and steepest vineyards on the west bank of the Bibei – the river that separates Ribeira Sacra from Valdeorras. Averaging about 70 years old, these sites offer a patchwork of indigenous varieties, with Mencia comprising the largest share and varying amounts of Merenzao (aka Trousseau and Bastardo), Caiño Tinto, Negreda (aka Juan García), Garnacha Tintorera, Grão Negro, Aramón, etc. Lomba dos Ares in a natural yeast co-fermentation of these varieties aged in concrete, foudre, and a few neutral 300-500L French oak barrels.

ORIGIN

Spain

APPELLATION

Galicia

SOIL

Granite, schist, sand

AGE OF VINES

70

ELEVATION

450–650 meters

VARIETIES

Merenzao (aka Trousseau and Bastardo), Caiño Tinto, Negreda (aka Juan García), Garnacha Tintorera, Grão Negro, Aramón, others

FARMING

Sustainable

FERMENTATION

Hand harvested, whole cluster natural yeast co-fermentation in tanks, long, gentle maceration with pigeage, 60 day maceration

AGING

10 months in a 32HL oak foudre, a 20HL concrete tank, and a few neutral 300-500L French oak barrels, vegan

ACCOLADES

93 – 2022 Lomba dos Ares – Wine Advocate

94+ – 2021 Lomba dos Ares – Wine Advocate

94 – 2019 Lomba dos Ares – Wine Advocate

