



FEDELLOS

Peixe da Estrada

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.

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 Mencia, 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

Mencia, 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+ – 2020 Peixe da Estrada – Wine Advocate

93 – 2019 Peixe da Estrada – Wine Advocate

93 – 2018 Peixe da Estrada – Wine Advocate

