



FEDELLOS

Peixes da Rocha

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.

At Viana do Bolo, the main town of this backcountry part of Galicia, the Bibei abruptly turns east and flows towards the rugged border with Castilla. Along its meandering course are the tiny villages of Punxeiro and Santa Mariña de Froxais, whose vineyards are at the very edge of viticulture in this part of Spain – the highest in elevation, the coldest, and just a short trip to the border as the crow flies at least. Peixes da Rocha is a blend similar to Estrada but from terraced sites at a higher elevation and from sandy granite, mica, and quartzite-rich soils.

ORIGIN

Spain

APPELLATION

Vino de España

SOIL

Sand, granite, mica, quartzite

AGE OF VINES

60-80

ELEVATION

800-850 meters

VARIETIES

Mencia, Mouranton, Grao Negro, Garnacha Tintorera, Bastardo, Godello, Doña Blanca, Palomino

FARMING

Sustainable

FERMENTATION

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

AGING

12 months in neutral 500L French oak demi-muids

ACCOLADES

94 – 2021 Peixes da Rocha – Wine Advocate

94+ – 2019 Peixes da Rocha – Wine Advocate

94 – 2018 Peixes da Rocha – Wine Advocate

