



FEDELLOS

Peixes da Rocha

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.

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 Froixais, 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

Mencía, 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+ – 2019 Peixes da Rocha – Wine Advocate

94 – 2018 Peixes da Rocha – Wine Advocate

93+ – 2017 Peixes da Rocha – Wine Advocate

