



FEDELLOS DO COUTO

As Xaras

Luis Taboada, recognizing the value of his ancient, north- and east-facing vineyards, teamed up with viticulturalist Pablo Soldavini, a proponent of organic farming and winemakers Curro Bareño and Jesús Olivares to found Fedellos do Couto in 2011. Bareño and Olivares were the talented team behind Ronsel do Sil, one of the most heralded estates in Ribeira Sacra, but both began their career in the Sierra de Gredos, where they were close friends and colleagues of Dani Landi, Fernando Garcia, and Marc Isart. This association is obvious in their wines: elegant and nuanced but persistent and powerful.

The winemaking at Fedellos is minimalist: native co-fermentations, long, gentle macerations in concrete, neutral French oak barrels, or small fermentation bins with aging in concrete and/or various neutral French oak barrels and foudres, but mainly 500L demi-muids. Four wines are currently produced: Bastarda, Cortezada, and Lomba dos Ares and a field blend of white varieties, Conasbrancas.

ORIGIN

Spain

APPELLATION

Vino de España

SOIL

Sand, granite, schist, red slate

AGE OF VINES

20

ELEVATION

500-600 meters

VARIETIES

Mencia

FARMING

Practicing organic, Vegan

FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in tank and plastic fermentation bins, pigeage, 40-60 day maceration

AGING

8 months in a 20HL concrete tank and neutral 500L French oak barrels

After years of difficulty getting their wines approved by the DO, Curro and Jesus have decided to withdraw their project from the zone. This will allow them to continue to fine-tune their winemaking without fear of the forces of homogenization that characterize many regions in Spain. Within the Val do Bibei, they are identifying additional sites that warrant single-vineyard designation and have launched a new project further upstream and closer to the headwaters of the Bibei - Peixes. Regardless of what is on the outside of the bottles, their dedication to site-specific expression and minimalist winemaking guarantees that what is on the inside are some of the most revealing and exciting wines in our portfolio.

As Xaras is 100% Mencia from the villages of Chandoiro and Larouco in the Val do Bibei. Made in the same manner as Cortezada, their 100% Mencia from the Val do Sil, these two wines showcase the difference between these distinctly different river valleys. Those looking for a more fruit-driven expression might be inclined to Cortezada, while those searching for minerality and freshness might pick As Xaras. But who are we to decide? Maybe try them both for yourself.

ACCOLADES

93 – 2019 As Xaras – Decanter

