



# FEDELLOS DO COUTO

## Cortezada

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 Tinto (Galicia)*

### SOIL

*Sandy schist*

### AGE OF VINES

*15*

### ELEVATION

*350–500 meters*

### VARIETIES

*Mencia*

### FARMING

*Practicing organic*

### FERMENTATION

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

### AGING

*10 months in concrete tank, foudre and neutral 300-500L 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.

Cortezada is a terraced vineyard located in Ribeira do Sil on a decomposed schist slope close to Pazo do Couto. Made entirely from Mencia, it is fermented in tank and small plastic fermentation bins. Only natural yeasts are used for fermentation, and a long, gentle maceration with pigeage is followed by aging in concrete, foudre, and French oak barrels - the percentage of each dictated by the vintage. All these steps ensure a subtle, elegant version of Mencia that is floral and refined rather than burly and extracted.

### ACCOLADES

**93+** – 2018 Cortezada – Wine Advocate

**93+** – 2017 Cortezada – James Suckling

**93** – 2016 Cortezada – James Suckling

