



# FEDELLOS DO GOUTO

## Bastarda

For generations the Taboada family has owned the Pazo do Couto, an ancient manor dating to the 12th century that over the centuries has produced a wide array of agricultural products on the decomposed granite and schist soils at the southern and eastern end of the Ribeira Sacra in the sub-zones of Ribeiras do Sil and Quiroga-Bibei. 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 most recently 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.

### ORIGIN

*Spain*

### APPELLATION

*Galicia – Fedellos has withdrawn from DO Ribeira Sacra*

### SOIL

*Granite, schist, sand*

### AGE OF VINES

*15–70*

### ELEVATION

*350 – 750 meters*

### VARIETIES

*Bastarda – a.k.a. Merenzao/Trousseau*

### FARMING

*Practicing organic*

### FERMENTATION

*Hand harvested, whole cluster, natural yeast fermentation in stainless steel tanks, long maceration with pigeage*

### AGING

*Aged in neutral French oak, mainly 500L demi-muids*

The winemaking at Fedellos is minimalist: native co-fermentations, long, gentle macerations in tank or small fermentation bins with aging in a variety of neutral French oak barrels, mainly 500L demi-muids. Three wines are currently produced: Bastarda, Cortezada and Lomba dos Ares with plans to make a field blend of white varieties based primarily on Godello and Doña Blanca as well as a Caiño Tinto-based red.

Known as Merenzao in Valdeorras and across the border in Portugal as Bastarda, this variety originates from the foothills of the Alps where it is known as Trousseau. Difficult to reach full ripeness in the Jura, plantings of Trousseau there are fairly modest. In the relatively warmer climate of Ribeira Sacra, it is more successful which explains why there is a fair amount planted in this corner of the Iberian peninsula. So unique are its racy, red-fruit flavors and spiciness that Fedellos do Couto makes a varietal-based cuvée of Merenzao from vineyards in both the Ribera do Sil and the Val do Bibei. As with their other wines, there are some other varieties blended in which are co-fermented. Please don't ask us for exact percentages as not even Curro or Jesús could tell you. And to keep you off balance they also call it Bastarda. Too cool for the D.O., Conasbrancas carries no place of origin.

### ACCOLADES

92<sup>+</sup> – 2017 Bastarda – Wine Advocate

95 – 2016 Bastarda – Wine Advocate

93<sup>+</sup> – 2015 Bastarda – Wine Advocate

