



ADEGA A BAROUTA

Ventoleiro Tinto

Tucked away in the inland valleys of Galicia, Adega a Barouta is a project born from a shared vision: to craft wines that capture the rugged beauty, tension, and purity of this Atlantic-influenced region. Adega a Barouta brings together three leading figures in the contemporary Iberian wine scene: Fernando García and Daniel Gómez Jiménez-Landi, whose work in the Sierra de Gredos redefined the perception of Garnacha and mountain viticulture in Spain, and Roberto Núñez, a Chilean agronomist and wine-maker deeply connected to Galicia, whose technical finesse and sensitivity to terroir bridge New World precision with Old World soul.

Ribeiro, located in the northwestern province of Ourense, is one of Galicia's oldest wine regions, with a winemaking tradition dating back nearly a millennium. The vineyards of Ribeiro are found along the valleys of the Miño, Avia, and Arnoia rivers, between 75 and 400 meters of altitude. The topography is diverse — rolling slopes, river terraces, and small plots carved into the hillsides. Most of Barouta's vines are very old, averaging 60 years old, and planted on granite soils in the Val do Avia at altitudes of approximately 170-230m.

This mosaic landscape provides a multitude of microclimates, allowing different native varieties to thrive. Ribeiro's soils are predominantly granite-based, known locally as sabrego — a coarse, sandy granitic decomposition that offers excellent drainage and imparts finesse and minerality to the wines. In the lower terraces, alluvial and schistous deposits add texture and depth.

Farming is organic or at least sustainable, with low yields and careful parcel-by-parcel work to express terroir. They ferment exclusively using native yeasts to allow the vineyard's character to shine through. Gentle pigéage is the rule to avoid aggressive extraction, especially for their reds. Whites like the Ventoleiro Blanco are fermented in a mix of stainless-steel, wood, glass demijohns, and concrete tanks. Ageing then may include oak barrels, demijohns, and stainless steel. The results are wines of precision and clarity that combine Atlantic freshness with inland depth.

A vertical, tension-driven blend of Brancellao and Caíño Longo with a distinct Galician aromatic profile — forest berries, wild strawberries, aniseed, and damp earth. There's an initial hint of lactic youthfulness, yet beneath lies a wine of energy, structure, and finesse.

ORIGIN

Spain

APPELLATION

Ribeiro

SOIL

Sandy clay, granite, schist

VINE AGE

20–70 years old

ELEVATION

170–230 meters

VARIETIES

Brancellao, Caíño Longo

FARMING

Sustainable

FERMENTATION

Hand-harvested, whole-cluster natural yeast fermentation in vats, gentle pigeage and soft maceration

AGING

7 months in 1000L Stockinger fuder



ACCOLADES

94 – 2023 Ventoleiro Tinto – Wine Advocate

