



FEDELLOS DO COUTO

Lomba dos Ares

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

Granite, schist, sand

AGE OF VINES

70 (average)

ELEVATION

450–650 meters

VARIETIES

Mencia, Bastardo, Caiño Tinto, Negreda, Garnacha Tintorera, Aramón, others

FARMING

Practicing organic

FERMENTATION

Hand harvested, whole cluster natural yeast co-fermentation in tanks, long, gentle maceration with pigeage, 40-60 day maceration

AGING

10 months in 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.

Lomba dos Ares is Curro & Jesus' village wine from their oldest and steepest vineyards on the west bank of the Bibei - the river that separates Ribeira Sacra from Valdeorras. Averaging about 70 years old, these sites offer a patchwork of indigenous varieties, with Mencia comprising the largest share and varying amounts of Bastardo, Caiño Tinto, Negreda, Garnacha Tintorera, Aramón, etc. Lomba dos Ares in a natural yeast co-fermentation of these varieties aged in neutral 300-500L French oak barrels.

ACCOLADES

94 – 2018 Lomba dos Ares – Wine Advocate

93 – 2017 Lomba dos Ares – Wine Advocate

94 – 2016 Lomba dos Ares – Wine Advocate

