

FEDELLOS DO COUTO

Conasbrancas



ORIGIN

Spain

APPELLATION

Vino Blanco (Galicia)

SOIL

Granite, slate, sand

AGE OF VINES

60-80

ELEVATION

450-650 meters

VARIETIES

Godello, Dona Blanca, Albariño, Treixadura, Lado, Torrontes

FARMING

Practicing organic

FERMENTATION

Hand harvested, 70% whole cluster, natural yeast co-fermentation in barrel, 40 day skin contact, 30% direct press with natural yeast fermentation in neutral French oak barrels

AGING

8 months in 500L French oak barrels on the lees, no battonage

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.

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.

For a while now the question, “Conas brancas?” or what to do about the whites, has been kicked around at Fedellos do Couto. Seeing that the hillside vineyards in the Val do Bibei, which are the source for their Lomba dos Ares, are not only planted with a range of red varieties but include a not insignificant percentage of white varieties as well. Too much to blend in with the reds, but not quite enough to bottle commercially. Finally, after several years of bringing these vines back to life, there is enough fruit to answer the question about the whites: Conasbrancas. Like Lomba dos Ares, Consabrancas is a co-fermented field blend but with Dona Blanca, Godello, Albariño, Treixadura, Lado & Torrontes. Close to three-quarters of the blend is fermented and macerated on the skins for 40 days. The remainder (almost entirely Godello) is directly pressed into neutral French oak barrels for fermentation and aging.

ACCOLADES

93+ – 2018 Conasbrancas – Wine Advocate

92 – 2017 Conasbrancas – Wine Advocate

93 – 2016 Conasbrancas – Wine Advocate

