

¿POR QUÉ NO? SELECTIONS

FENTO WINES (DO Rías Baixas)

FENTO WINES



Fento Bico da Ran 2019

100% Albariño

Aging: Stainless Steel

Vineyard: Converting to Organic

Alcohol: 13% Alc by Vol

Production: 3,300 cases

Background: Eulogio Pomares is one of the geniuses of Galician winemaking. He is best known for his family's Zarate estate in Salnés, where he crafts some of the region's most coveted wines. Excited to work with vineyards outside of the family estate and Rías Baixas, Eulogio and his wife Rebeca started Fento, where they work with vineyards around Rías Baixas, Ribeira Sacra, and beyond.

Grapes: 100% Albariño from coastal vineyards in Salnés (sub-DO of Rías Baixas, and its most classic), no more than a mile from the ria (ocean inlets for which Rías Baixas is named). Vine age is around 40 years.

Soils/Climate: Salnés has varying forms of weathered granite. The more coastal sites are rich in mica, silex and loam, which lead to rounder, more structured Albariños. A bit inland (1 mile) sees sandier, more white and black granite, which creates more austere, laser beam like wines. The grapes for Bico da Ran come from vineyards in both types of sites. Climate is cool and humid, with a tiny diurnal shift (often only 10-15 degrees F nearing harvest), which encourages high toned, mineral character and purity. It also encourages mildew, and viticulture is famously difficult here. Organic viticulture was believed impossible until the last few years. Eulogio is slowly converting these vineyards to organic.

Viticulture: Converting to organic.

Winemaking: Spontaneous fermentation. In most years the wine does not undergo any malolactic, but Eulogio will allow for a little malolactic fermentation if needed to flesh out the wine. Low SO2 at bottling.



porquenselections.com

 @porquenselections