

¿POR QUÉ NO? SELECTIONS

FENTO WINES (*DO Ribeira Sacra*)

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Fento Xabre Mencía 2018

90% Mencía/5% Sousón/3% Mouratón/2% Garnacha Tintorera

Aging: 10 months puncheon, 6 months foudre, 6 months bottle

Vineyard: Sustainable. No herbicides.

Alcohol: 13.5% Alc by Vol

Production: 1,200 bottles

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: Xabre is made with grapes grown in the Quiroga-Bibei sub-area of Ribeira Sacra, in the municipality of Manzaneda. 90% Mencía, 5% Sousón, 3% Mouratón (Juan Garcia), and 2% Garnacha Tintorera (Alicante Bouchet) from 15-80 year-old vines.

Soils/Climate: From terraced vineyards at 1,000-2,300 feet elevation. Soils are rich and varied, sometimes sandy with abundant granite, sometimes with clay and slate. Cool Atlantic climate.

Viticulture: Sustainable. No herbicides.

Winemaking: 100% destemmed "to reflect the fragrance of the fruit". 2-day cold soak followed by spontaneous fermentation in open top, 2000L foudre. 20 days maceration. Aged first in used, 500L puncheons for 10 months, followed by blending into 4500L foudre, where it spends 6 months. Very low total SO₂ (71ppm) considering 16 months aging prior to bottling. Bottled unfinned/unfiltered, where it is held for a minimum of 6 months prior to release.



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