



ORIGIN

Arnoia, Ribeiro, Galicia, Spain.

VARIETIES

Lado, Treixadura, Albillo, Albilla, Loureira, Godello.

VINEYARD

From vines planted in ancient terraces around the town of Arnoia at 125-175m elevation. The vines are 22-100 years old and planted on granite and schist soils.

VINIFICATION METHOD

The grapes were harvested by hand and pressed whole cluster to ferment in a 3000-liter chestnut foudre at 17° Celsius. After fermentation, rested in the same vessel for 8 months before bottling without fining or filtering and with only a small addition of SO₂.



BERNARDO ESTEVEZ CHANSELUS CASTES BRANCA

PRODUCER PROFILE

Bernardo Estévez returned to his family's heritage of viticulture after an earlier career as an auto mechanic in Vigo. Always drawn to wine, he planted his first vines in 2001 in his grandparents' hometown of Arnoia in Ribeiro, a fascinating, ancient wine region along the Miño river, about 45 miles from the Atlantic Ocean. The area's humidity and warmth make it a difficult place to grow grapes and make wine: a constant struggle against fungal attacks. The most common method for combatting fungal infection is fungicide: typically, copper- and sulfur-based treatments, but also other chemical compounds. These regular chemical treatments have long lasting negative impacts for soils, and growing grapes without or with far less of those chemicals is one of the central goals of Bernardo Estévez's work. Bernardo has been working to strengthen the soils, adjust his vineyard practices, and employ natural treatments to resist fungal pressures and other perils. In his parcels, the soils are never worked, special mycological treatments are used, and he prunes carefully in order to shade and protect his rejuvenated, healthy soils. In the cellar, Bernardo's work is simple and hands off, with short macerations for the reds, whole cluster pressing for the whites, and neutral vessels. There's no fining or filtering, and the wines see only a small addition of sulfur.