



BERNARDO ESTEVEZ

CHANSELUS PLANETA

ORIGIN

Arnoia, Ribeiro, Galicia, Spain.

VARIETIES

Caiño Longo, Caiño Bavo, Caiño da Terra, Caiño Redondo, Carabuñeira, Ferrol, Espadeiro, Corbillon, Tinta Amarela, Brancellao, Sousón.

VINEYARD

From vines in terraces around the town of Arnoia at 125-175m elevation. The vines are 12-90 years old and planted on granite and shale soils.

VINIFICATION METHOD

The grapes were harvested by hand, destemmed, and macerated on the skins for 48 hours before pressing with a manual press to ferment in 300-liter and 600-liter used French oak barrels. Rested in the same vessels for 6 months before bottling without fining or filtering and only a small addition of SO₂.



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.