

ORIGIN

Amandi, Ribeira Sacra, Galicia.

VARIETIES

100% Mencía.

VINEYARD

A single south-facing parcel of 50-year-old vines planted on granitic, sandy soils at an elevation of 350-400 meters (lower on the slope, near the river Sil).

VINIFICATION METHOD

The grapes were destemmed and partially crushed, before fermenting in a used 4000L French oak foudre. The wine was then raised for 11 months in the same foudre and bottled in August 2020 without fining or filtration.

PROPERTIES

Alcohol: 12% Total Sulfur: 15 mg/l Bottles Produced: 5112



DATERRA VITICULTORES

PORTELA DO VENTO TINTO 2019

PRODUCER PROFILE

Laura Lorenzo was the winemaker and viticulturist at an established Ribeira Sacra estate for close to a decade. In 2014, she struck out on her own with her project Daterra Viticultores, and now works about 4.5 hectares organically in the Val do Bibei-Quiroga subzone of Ribeira Sacra. Through her meticulous work in the vineyard, Laura's goal is to cultivate life in her soils that were once damaged by industrial viticulture, and to bring harmony to her vineyards and grapes. In the winery, Laura lets the grapes speak for themselves - fermenting with wild yeasts, utilizing older wooden casks for fermentation and elevage, and adding only small amounts of SO2 during the winemaking process. Ribeira Sacra means "Sacred Banks" in Gallego, the local Galician dialect that splits the difference between Spanish and Portuguese. The Romans came to this green, northwest corner of Iberia some 2,000 years ago and were the first to terrace the slopes and plant vines in Ribeira Sacra. The soils are quite varied amongst the 5 subzones, with cool, granitic soil predominating.

VINTAGE REPORT

The winter was cold and dry, followed by a warm and humid spring and a hot dry summer. Overall, a ripe but very well-balanced vintage.