



GUÍMARO

A PONTE

ORIGIN

Ribeira Sacra, Galicia, Spain.

VARIETIES

About 30% Mencía with equal parts Caiño Redondo, Caiño Longo, Sousón, Brancellao and Merenzao (Trousseau) making up the remainder.

VINEYARD

From a single parcel (A Ponte) at the very top of the hill in Amandi, which Pedro cleared and planted in 2010. The site, which is the coolest and highest in the area, and the choice to plant to a mix of varieties make this a unique wine. The soils are quartz-rich granite and slate.

VINIFICATION METHOD

The grapes were harvested by hand and fermented with native yeasts on the skins in used French oak vats with 100% whole clusters. After fermentation, the wine was racked to 500L used French oak barrels, where it rested for more than a year. No fining, no filtering, and only a small sulfur addition at bottling.



PRODUCER PROFILE

Pedro Rodríguez of Adegas Guímaro descends from a long line of *winegrowers* working in the Amandi area, Ribeira Sacra's most prime subzone of perilously steep south facing vineyards planted on local *Losa* slate, just above the river Sil. The previous generation, his parents Manolo and Carmen, still work with him in the vines. They named their winery Guímaro (meaning "rebel" in Gallego) when they established it in 1991. In the past, Pedro's family had produced small quantities of wine for their own consumption and sold their wine in *garrafoles* - 20-liter glass containers - to local cantinas. In the early 1990s, they began to bottle their wines, and Guímaro was one of the first *adegas* to join the Ribeira Sacra appellation when it was founded in 1996. Like other traditional winemaking regions of inland Galicia, the area was in steep decline until the early 1990s. Pedro's winemaking has been and is resolutely traditional: for the single vineyard wines, they employ wild yeast fermentation, foot treading in open-top vessels, stem inclusion, low sulfur additions, and fermentation and aging in used foudre.