



# GUÍMARO

## CAMIÑO REAL

### ORIGIN

Ribeira Sacra, Galicia, Spain.

### VARIETIES

Mostly Mencía with small amounts (~20%) of other traditional local varieties like Brancellao, Caiño, Marenzao, etc.

### VINEYARD

From a mix of old vines from vineyards around the old “Camiño Real,” a horse path that runs across the steep slope at Amandi. All of the vineyards for this wine are older, planted on the classic Ribeira Sacra *Losa* slate, and on steep slopes.

### VINIFICATION METHOD

The grapes were harvested by hand and fermented with native yeasts on the skins in used French oak vats with about 60% stem inclusion for 45 days. After fermentation, the wine was racked to 500L used French Oak barrels and 5000L foudres, where it rested for 10 to 12 months. No fining, no filtering, and only a small sulfur



### PRODUCER PROFILE

Pedro Rodríguez of Adegas Guímaro descends from a long line of *winegrowers* working in the Amandi area, Ribeira 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.