Grower Pedro Rodriguez
Appellation Ribeira Sacra
Subzone/Locality Amandi/Sober
Climate Atlantic
Varieties Mencía
Soil Slate, Granite
Elevation 350-400 meters
Vine Age 99 years
Pruning Espaldera
Farming Practicing organic
Production 116 cases (6pk)

## Guímaro

Finca Capeliños 2015



The young and ambitious Pedro Rodriguez descends from a long line of colleteiros working in the Amandi area, Ribeira Sacra's most prime subzone with south facing vineyards planted on slate just above the river Sil. His parents Manolo and Carmen still work the vineyards daily alongside him. The family also maintains a small finca of mixed agriculture, raising chickens, rabbits, pigs, and cultivating a sizable vegetable patch. The culmination of the family's agrarian traditions manifested with the establishment of their adega in 1991. They named their winery after Pedro's grandfather, who's nickname "Guímaro" means rebel in their local dialect.
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. Historically, the most famous Galician wines come from the Amandi area, the area that runs along the river Sil with the steepest south facing vineyards, planted on predominately slate and schiste soils.
Finca Capeliños is a single o. 6 hectare southwest-facing plot of very old Mencía vines at the foot of the Amandi slope. The grapes are hand-harvested, foot-trodden with $40 \%$ whole cluster, and fermented in open-top foudre with a long maceration. The wine is raised for 12-14 months in mostly used Burgundy barrels, and bottled without fining or filtration. Capeliños exhibits classic Ribeira Sacra traits of bramble fruits, rose petals, and deep spicy qualities woven into a beautifully structured and elegant wine.

