



# FEDELLOS

## Conasbrancas

Ribeira Sacra stands out as a remarkable viticultural region, distinguished by its dramatic landscapes and diverse wines. The steep slopes and ancient terrace walls, shaped by the Miño and Sil canyons, create a wild and beautiful environment for winemaking. Known for indigenous varieties like Mencia and Godello, Ribeira Sacra has gained acclaim not only for its scenery but also for producing exciting and complex wines.

Terraced by the Romans, the challenging hillsides of Ribeira Sacra provide a unique terroir. Despite the threat of Atlantic storms, viticulture thrives in this temperate region, balancing the cool, rainy coast with Spain's hot, dry interior. The transformation of the landscape over the past 50 years, due to damming and migration, has led to a shift in viticultural focus. Young growers like Fedellos have embraced abandoned sites, exploring north- or east-facing vineyards that were once overlooked.

Founded in 2011 by Curro Barreño and Jesús Olivares, Fedellos initially focused on Val do Sil and Val do Bibei within the DO Ribeira Sacra boundaries. However, as they ventured beyond these limits, they discovered the remote and overlooked Val do Bibei. Acquiring vineyards and leaving the DO constraints, they journeyed into the mountains, challenging conventional thinking about suitable vineyard sites. Their wines, both within and outside the DO, showcase a commitment to site-specific expression and minimalist winemaking.

For a while now the question, "Conas brancas?" or what to do about the whites, has been kicked around at Fedellos do Couto. Seeing that the hillside vineyards in the Val do Bibei, which are the source for their Lomba dos Ares, are not only planted with a range of red varieties but include a not insignificant percentage of white varieties as well. Too much to blend in with the reds, but not quite enough to bottle commercially. Finally, after several years of bringing these vines back to life, there is enough fruit to answer the question about the whites: Conasbrancas. Like Lomba dos Ares, Consabrancas is a co-fermented field blend but with Dona Blanca, Godello, Albariño, Treixadura, Lado & Torrontes. Close to three-quarters of the blend is fermented and macerated on the skins for 40 days. The remainder (almost entirely Godello) is directly pressed into neutral French oak barrels for fermentation and aging.

### ORIGIN

*Spain*

### APPELLATION

*Vino de España*

### SOIL

*Granite, slate, sand*

### AGE OF VINES

*60-80*

### ELEVATION

*450-650 meters*

### VARIETIES

*Godello, Dona Blanca, Albariño, Treixadura, Lado, Torrontes*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, 70% whole cluster, natural yeast co-fermentation in barrel, 40 day skin contact, 30% direct press with natural yeast fermentation in neutral French oak barrels*

### AGING

*8 months in 500L French oak barrels on the lees, no battonage*

### ACCOLADES

94+ – 2023 Conasbrancas – Wine Advocate

93 – 2022 Conasbrancas – Wine Advocate

93 – 2019 Conasbrancas – Wine Advocate

