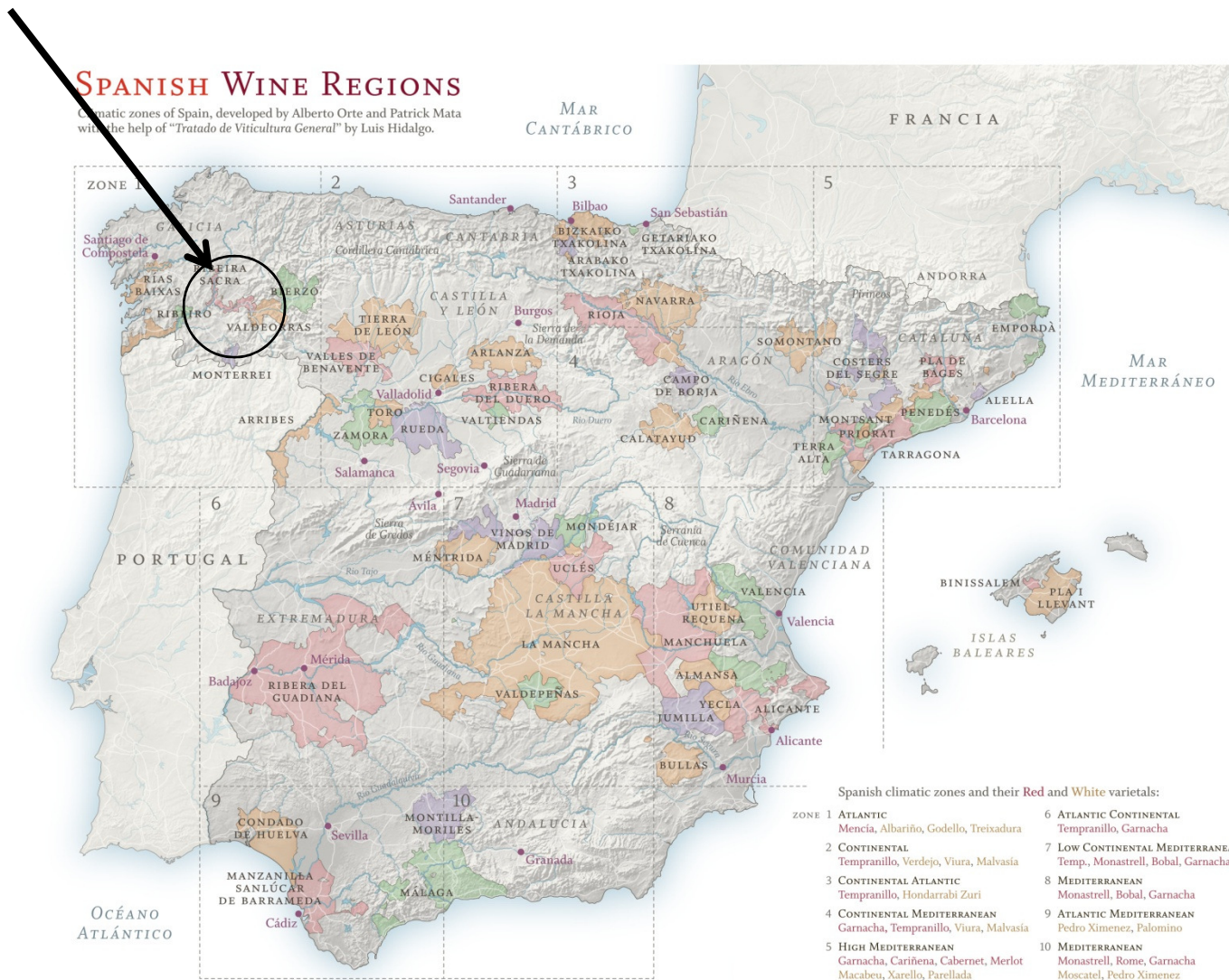


ALGUEIRA



Ribeira Sacra D.O.



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Terruño de Ribeira Sacra-

Name – Ribeira means *river* and Sacra refers to the numerous churches and monestries that line the shores.

Climate – cool climate zone with Atlantic influences. Good amount of rain fall in this part of Spain. The river banks of this zone though are in a deep gorge and have less rainfall than the immediate surrounding micro-climates.

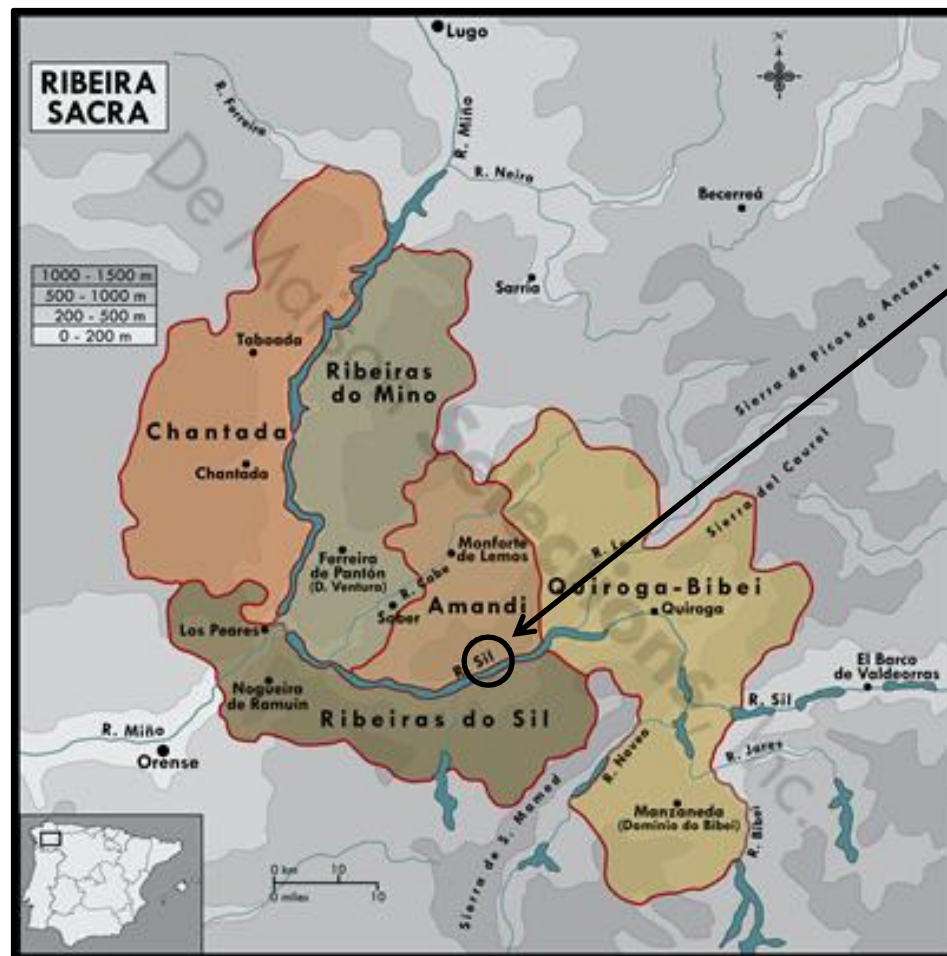
Soil – pure slate (*losa* in local dialect), hugging the banks of the rivers Sil, Mino and Bibei at very steep inclines. Most vineyards are terraced. Many are at 85 degree inclines!

River – The river is a major “moderator” of climate here. Not only does it create air movement to dry the grapes but it also reflects light and helps to warm the vineyards in the colder months and cool the vineyards in the warmer months. Thermo-regulator!

Mosel or Douro? – One of the reason’s this appellation is attracting attention is its similarity to two of the greatest growing areas with a long history of great wines. All have slate in common, steep vineyards and a river...

Sub Zones of Ribeira Sacra:

- Chantada
- Ribeiras do Mino – D. Ventura (T. Edwards)
- Ribeiras do Sil
- Quiroga-Bibei – Dominio do Bibei (T. Edwards)
- Amandi – Algueira, Guimaro (Bowler), Cazoga (Gerry Dawes)



Algueira

Amandi – *the only subzone that matters* 😊!

SOUTH FACING SLOPES!

- more sun exposure
- warmer area a bit of the Mediterranean in Galicia

Steep Slopes

- less organic material, less water – vines struggle

Deep Gorge

- water is moving fast here more air flow, drier vines less disease.
- Warmer too





Alqueira FAQ's

- Founded in 1980 by Fernando Gonzalez (pictured to the right) to recover old abandoned vineyards.
- The process was laborious – purchase and consolidation of small vineyard plots (total ended up at 15 hA), repair terraces in very steep areas and to do all this process with the goal of producing quality wine.
- 1998 he invested in building the Adega (winery) in the style of Romanesque architecture to mimic a small church or monastery.
- The building was expanded in 2003 to house a small “bed and breakfast” and a restaurant to show case the beauty, food, wines and traditions of the region. 30% of the winery’s production is sold here!
- Future! – Fernando is currently working on restoring an additional 3 hA of abandoned vineyards.



Wine FAQ's



- Focus is on native varieties
 - Whites: Godello, Albariño, Treixadura
 - Reds: Mencia, Merenzao, Albarello, Caiño, Souson.
- Biodynamics/Organics
- Vines range in age but some are over 100 years old.
- Raul Perez consulting winemaker
 - Strong proponent of biodynamics, traditional methods, work by hand.
- Foot trodding (picture left) important part of the fermentations of reds.
- Native yeast and spontaneous fermentations
- No fining and no filtering

Brandan Blanco 2011

- The name Brandan is Celtic and it is believed the “warlord” that settled in Galicia was named Brandan.

- Godello
- Slate soils
- South Facing Slopes
- No wood aging all stainless steel
- Spontaneous fermentation
- Minimal lees aging
- no Malolactic
- 500 cases average production



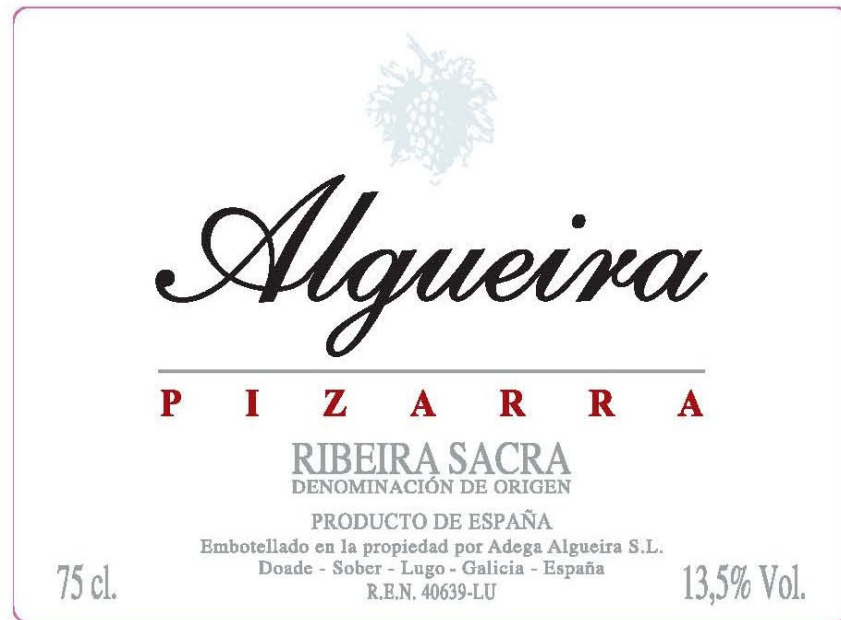
Mencia 2011

- 100% Mencia
- Slate soils
- South facing slopes
- No wood aging, stainless fermentation
- Spontaneous fermentations
- Malolactic naturally
- 5,000 cases average production



Pizarra 2010

- The name is Spanish for “slate”
- 100% Mencia
- Foot trodden in oak vats
- Spontaneous fermentation
- Aged in used French oak for 12 months.
- Aged 12 months in bottle before release.
- 3,000 bottles average production



Merenzao 2010

- 100% Merenzao which is the local name for Trousseau.
- Foot trodden in oak vats
- Spontaneous fermentation
- Aged in used French oak for 12 months.
- Aged 12 months in bottle before release.
- 2,000 bottles average production



Brancellao 2010

- 100% Brancellao or also sometimes known as Albarello
- The variety is slow to mature but ages well in the bottle.
- High acid variety
- Foot trodden in oak vats
- Spontaneous fermentation
- Aged in used French oak for 12 months.
- Aged 12 months in bottle before release.
- 1,500 bottles average production



Fincas 2010

- Blend of Souson and Caiño – two local varieties
- Foot trodden in oak vats
- Spontaneous fermentation
- Aged in used French oak for 12 months.
- Aged 12 months in bottle before release.
- Production is very small



Competition –

- T. Edwards – Imported by DeMaison Selections (Andre Tamers)
 - **D. Ventura** – small production in general. Not in a great sub zone. Entry level wine called Vina do Burato tends to sell for \$14.
 - **Dominio de Bibe** – very like Algueira but different zone. The wines are good though. Tend to be higher in price. Upper \$20s and up.
- David Bowler – Imported by Jose Pastor
 - **Guimaro** – also in Amandi and Raul Perez has a hand in the winemaking. Joven tinto retails around \$14 and they go up.
- Other Mencia wines
 - **Bierzo** – Great quality potential a la Corullon! Wines from here can be slightly bigger and less fresh or spicy.
 - **Castilla Y Leon designations** – tend to be wines capitalizing on Mencia name recognition and produced in a very friendly juicy way a la Avante by Ordonez.
 - **Valdeorras** – a lush often flat style.
 - **Monterrei** – potential is good but thus far not much with the level of complexity as Ribeira Sacra.