



## Adega Sernande 2019 Vertixe Tinto

**Region:** Ribeira Sacra, Galicia

**Village:** Vilachá (parajes: Trasmonte, Val do Frade)

**Agriculture:** Organic, Manual

**Soils:** Slate, Schist, Quartz

**Varieties:** 80% Mencía, 20% Souson

**Harvest:** 14 September

**Vinification:** Foot treading with 30% stems, native yeast fermentation in open tanks, followed by 10 months in used French barrels (60mg/L TOTAL SO<sub>2</sub>)

**Production:** 1500 bottles

Notes on Vertixe from poet-vigneron Orly Lumbreras:

***Adega Sernande** arises from friendship, from the challenge of taking on new things, and from the emotion that comes when we feel new sensations. Vertixe (“vertigo”) translated into electric chills is what activated all of my soul when, one good day in late June 2014, Antonio López Casas and María Aira invited me to help interpret their reckless Mencía vineyard on a slope that plunges straight down to the river Sil, in the hamlet of Trasmonte (population: 11 people).*

***Vertixe** is a wine that seeks honesty and purity, bringing into the bottle everything you feel in a space as singular, unique, impassioned, and untamable as the Ribeira Sacra (more specifically, the especially wild and untamable area of Vilachá de Salvador).*

*Planted to 60-year-old vines on slate soils at 600 meters altitude, it sits at the foot of the mountain range called A Auga Levada. Viticulturist José Aira (María’s brother) has always worked this vineyard in an organic and respectful way. In addition, for the first time in 2018, Vertixe contained Mencía and Souson from a second parcel of 60-year-old vines in the neighboring paraje.*

*We could define 2019 as one of the most “typical” vintages of the last decade. Without a doubt, it was the vintage with the fewest meteorological surprises and scares (other than in mid-July, when a few days of storms and some hailstorms put fear into our bodies...). A vintage with a crisp winter and cold days, with snowfalls in January and early February; a gray, rainy, cool spring that let the plants wake up slowly, calmly; and a summer that (excluding those warm and stormy July days), gave us a balance and ideal thermal conditions to be able to enjoy a harmonious ripening, which allowed us to harvest in mid-September.*

### ADEGA SERNANDE 2019 VERTIXE

80% Mencía and 20% Sousón, from two 65-year-old vineyards planted on steep, south-facing slopes of slate, schist, and quartz at 600m altitude, directly overlooking the River Sil near the village of Vilachá (in the province of Lugo, Galicia). One of the vineyards is planted entirely to Mencía, while the other is Mencía co-planted with Sousón. Grapes are foot-trodden with 30% stems, then fermented with native yeasts in open vats and aged for 10 months in used French barrels, followed by aging in bottle for a few months before release.

Adega Sernande operates outside of the D.O. Ribeira Sacra. For reference, the vineyards in question are located in the subzone referred to by the D.O. as Quiroga-Bibei.

-AR-WINE-