

As Caborcas (2023)

Located in continental Galicia, in the village of Santa Cruz, As Caborcas comprises of 2,5 hectares of vineyard shaped in endless terraces on steep slopes bordering the Bibei river. Big stone blocks around the vineyard add to the impressive atmosphere. West and north oriented, this ancient vineyard hosts a mixture of traditional varieties.

REGION

Ladeiras do Bibei (Valdeorras)

VILLAGE

Santa Cruz

PLACE

As Caborcas

VARIETIES

Mencia, Merenzao, Sousón, Godello, “Garnacha”...

VITICULTURE

Own vineyards, worked organically. Bush pruning. Harvested by hand in boxes.

ELABORATION AND AGING

Winemaking is simple. The grapes ferment in small, wooden and stainless steel tanks and the wine is then gently aged in French foudres to preserve the “Atlantic” delicacy of this wine from inland Galicia.

SOILS

Shallow, poor soils developed on granite.

VINTAGE CHARACTERISTICS

The 2023 vintage began early, with a significant amount of vegetation due to the high levels of water available, which lasted until early summer. June brought persistent rains that required very careful vigor management. A drastic shift came in August, with dry conditions and extreme temperatures; however, thanks to the north-facing orientation of the vines, there were no problems with ripening. The harvest was early, on the 6th of September, characterised by good balance and aromatic expression in the grapes.

BOTTLES PRODUCED

2,370

12%

TELMO RODRÍGUEZ

