

Mission Wine

A San Francisco Bay Area native, Zachary Elfman landed in Galicia, Spain after working in Stellenbosch South Africa and Mendoza Argentina. He felt at home in Northwest Spain as its terroir called back to his Northern California roots. A road trip exploring the appellation of Galicia brought him to the stunning landscapes of Ribeira Sacra. Word soon got around the small community about “American looking for grapes” and Zak walked many vineyards to find plots and farmers he wanted to work with. It started with Zak buying grapes and now he has a hand in farming parcels as well. Zak has built strong relationships in the tight-knit grower community of Northwest Spain and focuses his work in these unforgiving steep vineyards, and avoiding too much intervention in the cellar. Though he avoids the dogmatic approach to natural winemaking, the wines he wants to make are clean, fresh, indicative of their terroir, and with all the characteristics we associate with the Natural wine movement.



Uno

T
EDWARD
WINES



Varietal/Blend: 85% mencia, 10% garnacha tintorera, 5% godello

Farming Practices: organic (non-certified)

Elevation / Exposure: high elevation with southern exposure

Soil: granite

Harvest Technique: by hand

Yeast: native

Fermentation: clusters sorted by hand before being destemmed and stomped underfoot in a 500L open-top barrel. Maceration lasted 2 weeks with manual pump-over using a bucket to keep the cap moist.

Maturation: neutral 225L barrel on lees for 8 months without racking

Sulfur: very little at bottling

Vegan: yes

Alcohol: 12.7%

Acidity: 4.5g/L pH 3.8

Fined: no

Filtered: no

Country: Spain

Region: Galicia

Subregion: Ribeira Sacra

Production #s: 600btl