

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.



Tres

EDWARD
WINES & SPIRITS



Varietal/Blend: 45% godello /30% treixadura / with the remainder a field blend of dona blanca, albarino, loureira and albarin

Farming Practices: organic (non-certified)

Vineyard: the grapes are from two different parts of Ribeira Sacra – one on the Chantada side of the Mino and the other in the eastern reaches of the Sil in Quiroga

Soil: both parcels – slate and schist

Harvest Technique: by hand

Yeast: native

Fermentation: clusters from chantada (2/3 of blend) were footstomped and left to macerate for a day before pressing / racked off its gross lees into a 400L barrel to ferment / the second lot, from Quiroga (1/3 of blend) was fermented on skins and macerated for 13 days before pressing into stainless and racking into same 400L barrel to combine the two

Sulfur: very little at bottling

Vegan: yes

Alcohol: 12.1%

Acidity: 4.6g/L pH 3.4

Fined: no

Filtered: no

Country: Spain

Region: Galicia

Subregion: Ribeira Sacra

Production #s: 500btl