

# Adega Entre Os Ríos 'Komokabras' 2017

**Producer** - José Cursat

**Provenance:** Galicia, Spain

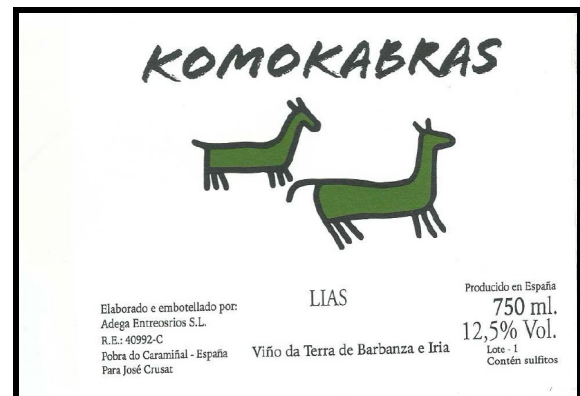
**Farming:** Organic

**Grape(s):** Albariño from 50+ year old vines.

**Vineyard(s):** 4 ha of South West facing Albariño vineyards on the North Shore of the Ría de Arousa with vines between 10 and 50 years old planted in granitic soils with red schist. í

**Fermentation/ Aging:** Hand harvested grapes are crushed for a 12+ hour pre soak, lightly pressed and fermented spontaneously in steel tank. The wine is split in two with half aged on lees with stirring and malolactic conversion and the other half racked away from lees without malolactic conversion.

**Misc:** The name 'Komokabras' means 'crazy like a goat!'



## The Producer:

In the lower bays of the Galician coastline, on the slopes of the Barbanza peninsula, José Cursat is turning a time honored viticultural legacy on its head. The Cursat family have been growing grapes here in the Vinos da Terra do Barbanza e Iria IGP for generations and though José still works alongside his father, the focus of the winery has clearly shifted. In a somewhat conservative, touristic area, José stands out with his hippie-styled long hair and beard; importer Alvaro de la Viña muses: "you can tell he's got his freak flag on!" The winery has become known for producing oxidative, long aged, natural Albariño in an area dominated by conventional producers jamming out interchangeable grocery store wines. 2019 marks the beginning of the relationship between Selections de la Viña and Adegas Entre Os Ríos and Alvaro is clearly stoked: "he's always experimenting, this is a guy I can talk ideas with!"

## The Vineyard

The 4 ha of South-West facing, Albariño vineyards are situated on the North Shore of the Ría de Arousa with vines between 10 and 50 years old planted in granitic soils and red schist. The vineyards were mostly established 35 years ago from cuttings from the historic Merced Monastery. The farming is mostly organic: no herbicides or pesticides *but* owing to Galicia's wet climate they reserve the right to use fungicide in exceedingly wet vintages.

30% of the fruit José works with is sourced from local, traditional farmers. Unlike many of his peers aiming for a more 'international,' acid-oriented style defined by

underripeness, José is looking for sites where he can achieve fully ripe, concentrated fruit, well-suited for the richer more long lived style Adegas Entre Os Ríos is known for. 'Komokabras' meaning 'crazy like a goat' is made from 50+ year old vines.

### **The Cellar**

All of José's wines begin with a 12+ hour pre-soak with the skins before gentle pressing and spontaneous fermentation. The must is pressed very gently using a pneumatic press into temperature controlled stainless steel tanks for spontaneous fermentation. 'Komokabras' is made from 50+ year old vines. The freshly fermented base wine is split between two 1500L steel tanks. In one tank the wine is aged on the lees with stirring and allowed to go through natural malolactic conversion. In the other, the wine is racked away from lees and malo is blocked. Blended shortly before bottling just before the next harvest (August 2018).

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