

RIBEIRA SACRA

ADEGA GUIMARO
SOBER

OVERVIEW | Pedro Rodriguez Pérez is a serious and young winemaker who is producing wines of excellent quality and great value. He lives and works in the tiny village of Sober, where he is one of only nine residents.

VINEYARD AREA: 4 acres

ANNUAL PRODUCTION: 2000 cases

GRAPE VARIETIES: mencia, godello, treixadura

VINEYARD/CELLAR PRACTICES | The average vine age is 40 years. Grown on the slopes of Ribeira Sacra, they are so steep, they recall The Mosel with vines on slopes up to 75 degrees. Working these vines requires a fully manual operation. Grapes are harvested into baskets worn on pickers' backs, moved by small carts on tracks down the steep hillside, and, finally paddled back to the cellar along the Rio Sil.

WINES | The white is 80% Godello/20% Treixadura (sometimes with a touch of Donbal) and the red is 100% Mencia. Both are made and aged in stainless steel tanks creating a wines of great purity.

Pedro is also experimenting with old vine mencia, having bottled two variations, one whole-cluster fermented, and the other destemmed, and both macerated each for 50 days. Foudres were used on the whole-cluster and stainless steel on the other.


triage wines

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