



Quinta da Muradella

TECHNICAL INFORMATION

For over 30 years, Muradella's founder, José Luis Mateo García, has worked to give voice to Monterrei's ancient vineyards. The region's isolated, mountainous location once yielded wines prized by the Celts and Romans, but production waned after phylloxera and 20th century rural flight accelerated that trend.

Yet José Luis knew in his heart that his native region's diverse soils and unique varieties could yield something special once more. He began making wine for his family's *taberna* in 1990 while also scouring the hillsides to revive old vineyards and local varieties. All replanting has been done with *massale selections* from the oldest vineyards, and José Luis has adopted his ancestors' practices co-planting vineyards, and co-fermenting with only the native yeasts. No artificial fertilizers, herbicides, or pesticides are employed. To this day, his production remains tiny and his numerous cuvées are only released when he deems them ready.

Established: 1990

Proprietors/Winemaker: José Luis Mateo García

Appellation: Monterrei

Soils: The base rock is granite, but geothermal activity has helped produce a wide variety of soils, with sand, schist, and iron-rich red clay quite common - often within the same vineyard.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
"Candea" Blanco	A blend of Doña Blanca, Verdello, and Treixadura from vineyards around the village of Tamagos on mostly clay soils. Vineyards average 370m elevation.	Grape varieties are pressed and co-fermented in stainless steel tanks. The wine stays on its fine lees for over a year before bottling. No malolactic fermentation.	~500 cases
"Candea" Tinto	A blend of Mencía, Araúxa (Tempranillo), Garnacha Tintorera, and Mouratón from vineyards around the village of Tamagos on mostly clay soils. Vineyards average 370m elevation.	Grapes are co-fermented, with about 1/3 whole bunches in the mix, and total maceration can exceed 30 days. The wine is racked after malolactic fermentation, and spends over a year in tank before bottling.	~1,200 cases
"Alanda" Blanco	A selection of Doña Blanca, Treixadura, and Verdello from the breadth of Monterrei's soils, elevations, and exposures.	Grapes from the varied sites are pressed and the juice is added to a continuous fermentation. The wine is aged for 15+ months in a mix of stainless steel and 1500L French oak <i>foudres</i> . No malolactic fermentation.	~800 cases
"Alanda" Tinto	A blend of Mencía, Araúxa, Garnacha Tintorera, and Mouratón from the breadth of Monterrei's soils, elevations, and exposures.	Approximately 1/3 whole bunches and 2/3 de-stemmed/crushed fruit is added to a fermentation that continues as the estate's parcels are harvested. The wine is aged for 15+ months in a mix of concrete and stainless steel tanks, and French oak <i>foudres</i> , before assembly in stainless steel tanks for an additional year before bottling.	~1,100 cases

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THE WINES	Vineyard & Grapes	Winemaking	Average Production
“Muradella” Blanco	A single vineyard planted in 1999-2000 from heirloom cuttings. The soils are a complex mosaic of sand, slate, and iron-rich clay. Approximately 75% Treixadura, 20% Verdello Antiguo, and 5% Doña Blanca.	Fermented in a mix of stainless steel tanks and old French <i>foudre</i> , where it ages on the lees for 15+ months. The wine is then assembled and held in stainless steel for another year before bottling. No malolactic fermentation.	~200 cases
“Muradella” Tinto	A single vineyard planted in 1999-2000 from heirloom cuttings. The soils are a complex mosaic of sand, slate, and iron-rich clay, planted to an historic blend of Mencía, Zamarrica, Bastardo, Caiño Redondo, and Brancellao.	The grapes are de-stemmed and co-fermented in concrete tanks. Macerations can exceed 2 months with minimal working. After pressing, the juice settles in stainless steel for 6 months before transfer to old French <i>foudre</i> and used 500L barrels.	~300 cases
“Gorvia” Blanco	A single, south-exposed vineyard planted near Monterrei’s castle in 1985. Soils are a mix of decomposed slate and iron-rich clay. Approximately 95% Doña Blanca with Treixadura and Verdello Antiguo.	Fermented in a mix of stainless steel tanks and old French <i>foudre</i> , where it ages on the lees for ~one year. The wine is then assembled and held in stainless steel for another year before bottling.	~200 cases
“Gorvia” Tinto	A single, south-exposed vineyard planted near Monterrei’s castle in 1985. Soils are a mix of decomposed slate and iron-rich clay. Approximately 95% Mencía, with Bastardo and Caiño Redondo.	The grapes are de-stemmed and co-fermented in open-top stainless steel tanks. Malolactic occurs with the skins during a 6+ week maceration. After pressing, the juice settles in stainless steel for 9 months before transfer to old French 700L and 500L barrels for another year.	~200 cases
“El Pliegue” Tinto	A single vineyard planted in 2001 on a transition point between shale/slate soils and granite. Very poor soils with lots of minerals. Planted to an historic mix of Mencía, Carabuñenta, and Caiño Longo.	A mix of 50/50 de-stemmed and whole-cluster fruit is co-fermented in open-top French <i>foudre</i> . Maceration can exceed 3 months. After pressing, the juice settles in stainless steel for 3 months before transfer to an old French 2500L <i>foudre</i> for 14+months.	~320 cases