



# COUTO MIXTO

## TINTO

### ORIGIN

Santa María de Mandín, Monterrei, Galicia, Spain.

### VARIETIES

Caiño Longo, Zamarrica, Brancellao, Merenzao, Mencía, Espadeiro, Tinta Amarela.

### VINEYARD

From organically farmed vines planted in the A Cañada and O Montiño da Pereira vineyards at 500m in the area of Mandín along the Tamaga river. The vines range from 15-50 years old and the soils are granite and schist.

### VINIFICATION METHOD

The grapes were harvested by hand and destemmed before fermenting in a stone lagar for seven days on the skins. After maceration, the juice is transferred to old 500L and 600L oak barrels to rest for 6 months, then bottled without fining or filtering and with only a small addition of SO<sub>2</sub>.



### PRODUCER PROFILE

Francisco "Xico" Pérez started making wine near the Galician hamlet of Santa María de Mandín in 1996. Raised in the area by his Grandparents, Xico grew up surrounded by traditional viticultural practices and learned how to farm from his grandfather. The area is uniquely positioned, with sheltering mountains, a warm summer, and a cooling influence from the Atlantic Ocean. By the 17th century, the area's wines had a reputation for quality and were widely exported. In 2006, almost 10 years after he began making wine, Xico started making and bottling wines under the Couto Mixto label for wider sale. Working with 3 hectares of vines that he owns; the goal was to make more serious and thoughtful wines than the one he sells locally. His approach had always emphasized traditional organic farming with only sulfur and copper in the vineyard. Influenced by his friend and collaborator, Bernardo Estévez, Xico's approach is increasingly informed by permaculture, the Fukuoka method, and regenerative agricultural practices, with a goal of moving away from all chemical treatments in the vines.