



# Mixtura

## Mixtura 2019 - Debut Vintage from Galicia's Rising Star

Mixtura is a brand new, avant-garde project by Gutier Seijo Otero, a Galicia native who gained extensive experience in his former position as winemaker at Dominio do Bibei in Ribeira Sacra. In his constant quest to work with and learn from the best wineries around the world, he has done stints with luminaries like Pichon Baron, Château Cissac, Luis Seabra, Newton, Mas Doix, G.D. Vajra, and Mullineux & Leeu. Gutier has been the mastermind behind many of the great vintages and advancements in modern Galician wine. His Mixtura, created in 2019, is the natural evolution of his ideals and vision.

Mixtura was born of an ideology built on the search for and recovery of historical vineyards and their native varieties along the path of the ancient river valleys of northwestern Spain's border with Portugal. Mixtura pays homage to the landscape, architectural, and cultural heritages of each region: Gutier's homeland. The goal is to make profoundly pure and authentic wines, and the result places Mixtura among the most exciting and honest wines being produced in Spain today.

At its heart, Mixtura is a river wine, guiding the drinker downstream along the Miño and Sil rivers from their source in Bierzo and through the native varieties at each point of the river. Mencía from Bierzo, godello from Valdeorras, mencía and brancellao from Ribeira Sacra, treixadura and caiño in Ribeiro, and albariño from the Rías Baixas. The cornerstone of this project is not to make varietal wines but, as Gutier says, "to make wines of greater entity." Mixtura is a way of working freely, without ties of any kind, other than deep respect for the land and culture of northwestern Spain's river valleys.



Winemaking is done in a renovated 1950s workshop in San Clodio, the heart of the Ribeiro wine region. Built by master stonemasons out of local materials and later abandoned for forty years, Gutier rehabilitated the building, preserving the original structure, in order to retain the original feeling of a workshop. Fermentation takes place in large-format concrete eggs and Stockinger barrels. Gutier approaches the process of fermentation and aging not as just an input, but rather as a process of stabilization so that the wine will last and improve in bottle. To these ends, no chemicals are used in the Mixtura vineyards, and all parcels are handpicked and fermented exclusively with native yeasts, the necessary steps for preserving each plot's *terruño*. Sulfur is minimal, only added at bottling, if necessary.

Northwestern Spain has always been a beloved and magical region for everyone at De Maison Selections, and we have been fortunate to work with several legendary pioneers from the first wave of the region's viticultor movement. With Mixtura, we are thrilled to work with the voice of the next generation, the vanguard of the radical evolution of this region's indigenous wines onto the world stage.

# Wine



## Mixtura Blanco 2019

750mL (6x750mL) - SRP \$58 - Arrival: In Stock (Limited - 120 cases)

Mixtura 2019 is made with treixadura and albariño from three different plots, each exposed to different climates. The treixadura comes exclusively from the Ribeiro area, hand-harvested in different vineyards at altitudes between 90 and 200 meters, with soils of sabrego (decomposed granite). Ribeiro has a transitional climate with a Mediterranean character softened by the influence of the Atlantic Ocean.

Part of the albariño comes from a vineyard in Condado do Tea, the southernmost subzone of Rías Baixas, bordering Portugal. The vineyard is south-facing, located at an altitude of 400 meters, planted on sandy soils of decomposed granite, with an Atlantic climate warmer than the neighboring Salnés Valley subzone. The other part of the albariño for the blend comes from Melgaço, a village and sub-zone of the Portuguese Vinho Verde D.O. The soils here are also sandy decomposed granite and are influenced by a cool Atlantic climate.

The result is a surprising wine with a nose of great intensity and character. It is rich in herbal and floral nuances that take us back to its origin, with ripe fruit and subtle spice notes. The finish is long, flavorsome and intense. The 2019 Mixtura is a grand, structured wine capable of developing in bottle for at least a decade.

**Vintage** - 2019 was a unique vintage, with very expressive wines with very high acidity that are approachable when young but should also age well. 2019 follows 2018 as a cooler, higher-acid vintage with very low yields, in contrast to the warmer vintages of 2016 and 2017. Low yields gave power to the wine, and the early harvest brought high acidity. 2019 is tasty and saline, with stony granite minerality, and is a lower production vintage (similar to 2014 and 2012). 9800 bottles produced.

**Vinification** - Hand-harvested. Bunches are selected in the vineyard, with only ideal fruit selected for Mixtura. Fermentation with native yeasts in large format Stockinger foudres, followed by 12 months in the same barrels on the lees. Malolactic fermentation is spontaneous. The wine is then racked into concrete eggs, where it develops for 12 months. Bottled unfiltered and unfiltered, with minimal sulfur at bottling.

### Vino de Mesa

**Sites:** Ribeiro, Condado do Tea, Melgaço

**Grapes:** Treixadura / Albariño

**Vine Age:** 40+ years old

**Soil:** Sabrego (decomposed granite and sand)

**Vinification:** Spontaneous fermentation with native yeasts in large format Stockinger foudres.

**Aging:** 12 months in the same barrels on the lees. Malolactic fermentation is spontaneous.

The wine is then racked into concrete eggs for 12 months.

**Farming:** Practicing Organic      **Vegan:** No