



## 1215 Wine Bar & Coffee Lab

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### Bodega Manuel Formigo, "Formigo" Blanco 2020

**Varietal:**

Treixadura, Palomino fino, Godello,  
Torrontés, Albariño, Loureira

**Region:**

Ribeiro , Spain

**Farming:**

Practicing Organic

**Soil Type:**

Stones, Granatic Gravel

**Fermentation:**

Stainless Steel

**Dry/Sweet:**

Dry

**Body:**

2/5

**Acid:**

3/5

**Tannin:**

0/5

## ABOUT THE WINE

“Raised in a family with a long-standing winemaking tradition in Ribeiro (his father Agustín Formigo Raña was the founder of Señorío de Beade), Manuel Formigo set up on his own as a *colleiteiro* (small producer) in 2006. *Colleiteiros* have a cap on production of 60,000 litres and their wines must be made from grapes grown in their own vineyards. The efforts of Formigo to recover rare local grape varieties are nothing short of remarkable.” -Vinotas Selections, Importer

Manuel Formigo is just the kind of winemaker we love to support! He works with only 6 hectares of grapes, many of which are recovered indigenous varieties to the area, and of course respect for those grapes carries over from the vineyard to the winery with no additions in the winemaking process. The main grape in the blend is Treixadura, the most famous grape of the region, and his vines are among the oldest in the appellation at around 40-years-old! This wine is light on the palate, with zesty acidity and minerality (aka rocky earthiness). We're loving it right now by itself or with any fish, white meat, or squash-based dishes.

Tart apple, bready notes, with a rocky minerally finish – delightful!

