

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Laura Lorenzo*

Appellation *VdT Val do Bibei*

Locality *Manzaneda*

Climate *Atlantic*

Varieties *Mouraton, Mencía, Garnacha*

Tintorera, Merenzao, Gran Negro

Soil *Granite, Gneiss, Clay, Slate, Schiste*

Elevation *400-750 meters*

Vine Age *80-120 years old*

Pruning *En vaso*

Farming *Practicing organic*

Production *370 cases*

Daterra Viticultores

Azos da Vila 2017



Laura Lorenzo was the winemaker and viticulturist at an established Ribeira Sacra estate for close to a decade. In 2014, she struck out on her own with her project Daterra Viticultores, and now works about 4.5 hectares organically in the Val do Bibei-Quiroga subzone of Ribeira Sacra, and with this wine she extends her reach into Valdeorras to the southeast with the 2015 vintage. Through her meticulous work in the vineyard, Laura's goal is to cultivate life in her soils that were once damaged by industrial viticulture, and to bring harmony to her vineyards and grapes. In the winery, Laura lets the grapes speak for themselves - fermenting with wild yeasts, utilizing older wooden casks for fermentation and elevelage, and adding only small amounts of SO₂ during the winemaking process, with no clarification, filtration, or adjustments to the wines.

Val do Bibei is part of the Quiroga-Bibei subzone of the Ribeira Sacra. The vineyards are on steep, terraced hillsides and the climate is Atlantic, with continental and Mediterranean influences, enabling many different grape varieties to thrive here. The soils are quite varied with cool, granitic soil predominating, which helps to produce wines with lower alcohols that are highly aromatic and elegant in style.

Azos de Vila comes from many pueblos (Seoane, Soutipedre, Langullo, San Vicenzo) that are part of Manzaneda, where there are very old mixed plantings, with the oldest vines planted on their own rootstock. This village cuvée is a **field blend** of red varieties. After a very warm and dry summer, the grapes were hand-harvested in early September, partially destemmed and fermented with wild yeasts in used chestnut and French oak barrels with 15 days maceration, then raised for 12 months in the same barrels. Bottling was without fining or filtration, and minimal additions of SO₂. This is a fresh yet complex *vino tinto*, with a rustic streak that begs to be paired with wild game and fatty pork dishes, like you would find on the River Sil in Galicia.