

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Laura Lorenzo*

Appellation *Vdt Ribeira Sacra*

Subzones *Val do Bibei*

Climate *Atlantic*

Varieties *Mencía*

Soil *Granitic sand*

Elevation *500 meters*

Vine Age *26-80 years*

Pruning *En Vaso*

Farming *Practicing organic*

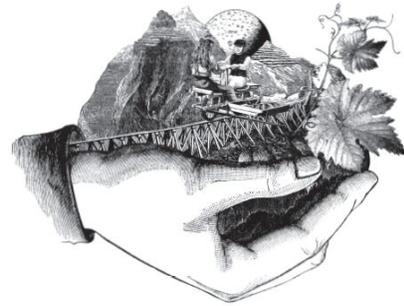
Production *93 cases (6pk)*

Daterra Viticultores

Azos da Paraxe

Mencía 2017

DATERRA VITICULTORES
AZOS DA PARAXE



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 elevage, and adding only small amounts of SO₂ during the winemaking process, with no clarification, filtration, or adjustments to the wines.

Ribeira Sacra means "Sacred Banks" in Gallego, the local Galician dialect that splits the difference between Spanish and Portuguese. The Romans came to this green, northwest corner of Iberia some 2,000 years ago and were the first to terrace the slopes and plant vines in Ribeira Sacra. The soils are quite varied amongst the 5 subzones, with cool, granitic soil predominating, which helps to produce wines with lower alcohols that are highly aromatic and elegant in style.

Azos de Paraxe comes from a vineyard in Val de Rodrigo within the Bibei Valley, **Mencía** is harvested separately from the other varieties. After a very warm and dry summer, the grapes were hand-harvested on September 2nd, wild yeast fermented with 15 days of skin maceration in used 225L French oak barrels. The wine was then raised for 12 months in the same vessels, and bottled without fining or filtration, and minimal addition of SO₂. This Mencía is round, rich and full of ripe red fruit and spice.