

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Laura Lorenzo*

Appellation *VdT Val do Bibei*

Locality *Soutipedre (Manzaneda)*

Climate *Atlantic*

Varieties *Mouratón, Gran Negro,
Mencía, Garnacha Tintorera, Merenzao*

Soil Slate, Schiste

Elevation *400-600 meters*

Vine Age *80-120 years old*

Pruning *En vaso*

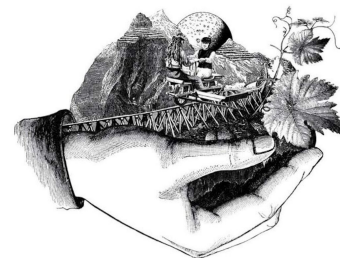
Farming *Practicing organic*

Production *102 cases (6pk)*

Daterra Viticultores

Azos de Pobo 2015

DATERRA VITICULTORES
AZOS DO POBO



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.

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 Pobo comes from the parish of **Soutipedre** where there are very old mixed plantings of 80-120 years on terraced slopes, with the oldest vines planted on their own rootstock. This cuvée is a **field blend** of native varieties. The grapes were 70% destemmed and foot-trodden, fermented in open-top used French oak barrels with 16 days maceration, and then raised for 12 months in amphora and used 225L & 500L French oak barrels. Bottling was in late September without fining or filtration, and minimal additions of SO₂. This is a dense and rustic vino tinto with dark fruit, floral aromatics and deep soil expression.