

# 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, Doña  
Blanca, Colgadeira, Godello*

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

**Elevation** *400-750 meters*

**Vine Age** *80-120 years old*

**Pruning** *En vaso*

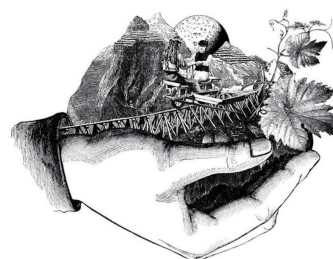
**Farming** *Practicing organic*

**Production** *284 cases*

## **Daterra Viticultores**

*Azos de Vila 2016*

**DATERRA VITICULTORES**  
AZOS DA VILA



**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 elevation, and adding only small amounts of SO<sub>2</sub> 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 mostly red varieties. The grapes were hand-harvested between Sept 19 and Oct 5th, partially destemmed and fermented with wild yeasts in old, open-top French oak barrels with 20 days maceration, then raised for 11 months in a mix of used 225 and 500 liter oak and chestnut barrels. Bottling was in late August without fining or filtration, and minimal additions of SO<sub>2</sub>. 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.