

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Laura Lorenzo*

Appellation *VdT Valdeorras*

Locality *Portomourisco*

Climate *Atlantic, Continental*

Varieties *Mencía*

Soil *Granite w/Clay & Loam*

Elevation *550 meters*

Vine Age *20-25 years*

Pruning *Espaldera*

Farming *Practicing organic*

Production *218 cases*

Daterra Viticultores

Casas de Enriba 2016



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.

Valdeorras ("Valley of Gold") is the easternmost DO in the autonomía of Galicia, featuring steep terraced vineyards along the River Sil, and its location has earned it the unofficial title "Gateway to Galicia." Known for its wines in Roman times, Valdeorras has made huge strides in recovering its native grapes in the last thirty years. 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.

Casas de Enriba comes from two south-facing parcels of young **Mencía** on granite with a mix of gravel, clay, gneiss, quartz, etc. The grapes were harvested by hand on September 11th (15 days earlier than her Bibei vineyards for added acidity), partially destemmed and fermented with wild yeasts in used 500L French oak barrels, with only 5 days of skin maceration. The wine was raised in one used 1000L chestnut barrel and 500L French barrels for 10 months. The resultant wine is floral and mineral, with fine tannins and vibrant acidity.