

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Laura Lorenzo

Appellation VdT Val do Bibei

Locality Manzaneda

Climate Atlantic

Varieties Palomino

Soil Granite, Gneiss, Clay, Slate

Elevation 400-700 meters

Vine Age 80-120 years old

Pruning En vaso

Farming Practicing organic

Production 132 cases

Daterra Viticultores

Gavela de Vila 2015



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 élevage, 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.

Gavela de Vila is comprised of 100% old vine **Palomino** organically farmed at a variety of elevations, expositions, and soil types in the Val do Bibei. Grapes were hand-harvested in mid-September and destemmed, skin macerated for 7 days, fermented with wild yeast in used 225L & 500L French oak barrels plus one amphora, and then raised on the lees in the same vessels for 10 months. The wine was bottled in June without fining, filtration and minimal added SO₂. This is a fresh, textured Palomino *vino blanco* to pair with fresh and fried seafood, poultry and vegetables.