

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Goyo Garcia Viadero

Appellation Ribera del Duero

Locality La Aguilera

Climate Continental

Varieties Tinta del Pais (aka
Tempranillo)

Soil Red sand with alluvial stones

Elevation 880 meters

Vine Age 40 years

Pruning En Vaso

Farming Practicing organic

Production 416 cases

Goyo Garcia

Joven de Viñas Viejas 2017

Ribera del Duero
Denominación de origen

Goyo Garcia
"Joven de Viñas Viejas"

Explotaciones Viñatero S.L.
Finca del Mercado (España)

Alc. 13,5% vol. Contiene Sulfatos. No. Análisis: R.E. n° 81629 B11 00 75 cl

Goyo Garcia Viadero, son of a prominent Ribera del Duero winemaking family, has been crafting iconoclastic naturally-made Ribera del Duero wines under his own name since 2008. With the help of his wife Diana, Goyo farms old head-pruned parcels, working them organically. The goal each year is to harvest the grapes for good acidity first, in contrast to many producers in the region who are looking for phenolic maturity above all. Each wine comes from a single vineyard with all grapes that grow in the vineyard (red and/or white) co-fermented, as was typical in the past. The results are some of the most revolutionary Ribera del Duero wines we have tasted!

Goyo's three **Ribera del Duero** vineyards are located around the town of **Roa** at the eastern end of the DO, and is known for having many old vine parcels at the highest elevations and with the best soils for quality wine production in the region. Goyo helped his father plant this vineyard when he was 16 years old, adjacent to his El Peruco and Graciano parcels, and it's one of the few comprised entirely of red grapes.

Joven de Viñas Viejas is from a single vineyard planted entirely to **Tempranillo** at high elevation. The grapes were hand-harvested the first 2 weeks of October, destemmed and fermented with wild yeasts in steel tank with 3 months of skin maceration, then raised entirely in tank. Bottling was without fining, filtration or any addition of SO₂. This is a classic, young Ribera del Duero with an extra shade of vibrancy and fabulous tension between dark fruit, florals, mineral, and acidity. In short, the way Ribera should taste. Pair with blood sausage, charcuterie, and grilled lamb chops.