

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Pedro Rodriguez

**Appellation** Ribeira Sacra

**Subzone/Locality** Amandi

**Climate** Atlantic

**Varieties** Mencía, etc.

**Soil** Slate, Granite, Sand

**Elevation** 350-550 meters

**Vine Age** 40 years

**Pruning** Espaldera

**Farming** Practicing organic

**Production** 4000 cases

**Guímaro**

**Tinto 2016**



The young and ambitious **Pedro Rodriguez** descends from a long line of *colleteiros* working in the Amandi area, Ribeira Sacra's most prime subzone with south facing vineyards planted on slate just above the river Sil. His parents Manolo and Carmen still work the vineyards daily alongside him. The family also maintains a small finca of mixed agriculture, raising chickens, rabbits, pigs, and cultivating a sizable vegetable patch. The culmination of the family's agrarian traditions manifested with the establishment of their *adega* in 1991. They named their winery after Pedro's grandfather, who's nickname "Guímaro" means rebel in their local dialect.

**Ribeira Sacra** means "Sacred Banks" in Gallego, the local Galician dialect that splits the difference between Spanish and Portuguese. The Romans came to this green, northwest corner of Iberia some 2,000 years ago and were the first to terrace the slopes and plant vines in Ribeira Sacra. Historically, the most famous Galician wines come from the Amandi area, the area that runs along the river Sil with the steepest south facing vineyards, planted on predominately slate and schiste soils.

Guímaro Tinto is the Adegas's entry-level "joven" wine. It comes from multiple plots of **Mencia** vines, along with a small amount of other co-planted native varieties, with an average age of 40 years old. The grapes are hand-harvested, mostly destemmed, fermented with natural yeasts in steel vats, and aged on the lees for 6 months. The finished wine is fined with egg white, cold-stabilized, but not filtered before bottling. This un-oaked *tinto* is all about immediate pleasure with pure, lush red fruits, spices, and slate-laden minerality.