

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Nacho Gonzalez

Appellation VdT Valdeorras

Locality Larouco

Climate Atlantic, Mediterranean

Varieties Godello

Soil Clay

Elevation 500 meters

Vine Age 50-70 years

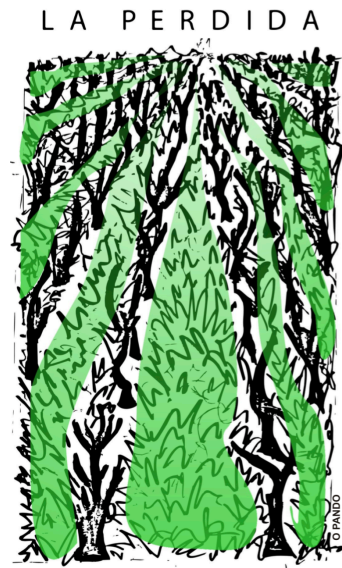
Pruning Espaldera

Farming Organic/Biodynamic

Production 291 cases (6pk)

La Perdida

O Pando 2017



Nacho Gonzalez is one of the most progressive natural winemakers in all of Galicia. He actively seeks out vineyards that are isolated and remote. Up the hillsides, away from other farms, and down winding roads, he finds old abandoned vineyards and works to bring them back to health. He currently works with six vineyard sites in what would be the DO of Valdeorras, totaling about 4 hectares of vines. His approach to farming is to treat the vineyard as an ecosystem: allowing growth between the vines, using some biodynamic practices, and planting cover crops to help with disease and pests. Grapes are hand-harvested and foot-trodden. Nacho favors tinajas (Spanish tapered, clay amphora) and very old oak barrels for his aging vessels. Nacho is very experimental in the winery, despite being steadfastly traditional in the vineyard; sulfur has never been used.

Nacho's cellar is located in the small town of **Larouco**. The age of his vines range from 50 to 70 years old, with the oldest of his holdings coming from his grandmother. Larouco is home to many old bush vine plantings, a rarity in Valdeorras where the vineyards are mostly younger and trained in espaldera (double cordon). Another unique trait of Larouco is the presence of granite and clay soils, versus the more predominate slate of the region. Granite tends to give a pronounced purity and lightness to wines with a saline streak; clay gives structure and elegance.

O Pando comes from a single vineyard called *Viña do O Pando* with vines yielding under 2kg of grapes each. The grapes were hand-harvested and destemmed, skin-macerated for 5 days in tank before going into 400L tinajas for primary fermentation and aging for 4-5 months. The finished wine was bottled without fining, filtration or added SO₂. This is a lively mountain white with precise flavors of citrus, baked apple, chamomile, sea salt, and deep mineral tones, perfect to pair with all different types of seafood, especially clams or mussels in garlic.