

Wines to drink: if you can find his red wine, 2011, you won't be disappointed. I tasted it blind on the first night in Pontevedra's Viñoteca Bagos. Whoa, went my antenna. It was identifiably low intervention with the most delightful complexity and structure.



The Mai is a red blend, whole cluster and spicy. Some of the grapes hiding in the bottle are brancellao, sousón, tinta amarela, carabuñeira, mencia and garnacha.

The 2012 Issue is a wine he's kept back for a couple of years before releasing it. Inside the blend holds treixadura, lado, alvillla, silveirña, verdello antiguo, godello y loureira. At around \$60, it ain't cheap but it sure is good. Rare? Absolutely. His entire production for the world are eight small barrels. Happy hunting! José Pastor Selections.

LAURA LORENZO: RIBEIRA SACRA, GALICIA

Daterra Viticultores



Laura in her granitic, Atlantic soils.

"I'm offended by vines on a wire. It's slavery," said statuesque Laura Lorenzo. Then she started to giggle, suddenly self-conscious of the way she must sound. But I took her seriously.

No one has seen a woman like this in the vines in Galicia, and I'm not sure they're ready for her.

Maybe that's why all of her farm equipment was stolen in her first year. But her way of dealing with it? "I may be poor, but I have hands."

She came from the city of Orense, worked at Dominio do Bibei and then struck out on her own. Along the way people help her. Donate space for her to vinify. Allow her to resuscitate their vines. And she goes in like a warrior, or rather a leonine queenly vigneronne. Here she is slaving to return chemically

treated soil back to organic and as she is in Bernardo's study group, soon some version of biodynamics.

She had an interesting take on the soils of Ribeira Sacra, which have two expressions. The old granite gives a more Atlantic influence and the slate a more Mediterranean. In hot years the granite gives freshness, in cold years the slate brings warmth.



You can see the slate soils are still compacted, they aren't yet spongy with life, that will come. Still, there's plenty of vibrancy in that vineyard.



Her bottle labeled Gavela Blanco is palomino. Grainy, lemony, sandy and very strongly Atlantic. Her other white offering, Erea Blanco, a field blend dominated by godello with bits of treixadura, albariño, doña blanca, is melon, juice, with less sand. Both completely worthy of your \$32. José Pastor Selections.