

# José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

**Grower** *Laura Lorenzo*

**Appellation** *VdT Valdeorras*

**Locality** *Seadur*

**Climate** *Atlantic, Continental*

**Varieties** *Godello*

**Soil** *Granite, gravel, sand*

**Elevation** *680 meters*

**Vine Age** *20-30 years*

**Pruning** *Espaldera*

**Farming** *Practicing organic*

**Production** *1,530 bottles*

**DaTerra Viticultores**

*Alto de Olaia*



**Laura Lorenzo** was the winemaker and viticulturist at the venerable Dominio do Bibei 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 elevage, and adding only small amounts of SO<sub>2</sub> during the winemaking process, with no clarification, filtration, or adjustments to the wines.

**Valdeorras** (“Valley of Gold”) is the easternmost DO in the autonomía of Galicia, featuring steep terraced vineyards along the River Sil, and its location has earned it the unofficial title “Gateway to Galicia.” Known for its wines in Roman times, Valdeorras has made huge strides in recovering its native grapes in the last thirty years. 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.

**Alto de Olaia** comes from a southeast-facing parcel of **Godello** on a mix of granite, gravel, and sand. The grapes were harvested by hand in early September, destemmed and fermented with wild yeasts in used 225 and 500 liter Spanish chestnut and French oak barrels, and raised for 9 months in the same barrels.