

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Laura Lorenzo

Appellation VdT Arribes del Duero

Locality Fermoselle (Zamora)

Climate Continental

Varieties Juan García,

Tinta Madrid, Rufete

Soil Granite w/Sandy Loam

Elevation 650 meters

Vine Age 100-130 years

Pruning En Vaso

Farming Practicing organic

Production 156 cases

Daterra Viticultores

Camino de la Frontera Rosado 2018



Laura Lorenzo was the winemaker and viticulturist at an established Ribeira Sacra estate 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 SO₂ during the winemaking process, with no clarification, filtration, or adjustments to the wines.

Arribes del Duero is one of the newest D.O.s (since 2007) bordering the provinces of Zamora & Salamanca. It's a 3 hour drive south of Laura's home to Fermoselle, between D.O. Toro and Portugal as it hugs the Duero River before it leaves Spain and becomes the Douro. The region is known for its dry climate, old vines growing on the river terraces, and poor soils of granite sand. Sourcing grapes from this region is fairly new for Laura, but she is very excited about the potential of both the red and white wines in this special place, working with local grower Angel Mayor.

Camino de la Frontera Rosado comes from Angel's ancient, northwest-facing vineyard in the Parque Natural de Los Arribes del Duero, planted to mostly **Juan Garcia & Tinta Madrid** (aka Tempranillo) balanced by other indigenous varieties. After a wet & cool summer, the grapes were hand-harvested on September 20-21st, partially destemmed and wild yeast fermented in used 500L French oak barrels with 8 hours of skin maceration. The wine was then racked into 225L used French barrels plus a 1000L chestnut cask and aged for 10 months before bottling without fining or filtration. This is a rosé wine of elegant rusticity, with flavors and aromas of bright berries, along with soft tannins and bright acidity.