

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Laura Lorenzo

**Appellation** Ribeira Sacra

**Locality** Quiroga-Bibei

**Climate** Atlantic

**Varieties** Godello, Doña Blanca,  
Colgadeira

**Soil** Granite, with sandy loam

**Elevation** 400-750 meters

**Vine Age** 80-120 years old

**Pruning** En vaso

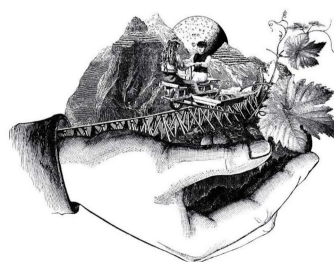
**Farming** Practicing organic

**Production** 218 cases (6pk)

**Daterra Viticultores**

*Erea da Vila 2017*

DATERRA VITICULTORES  
EREA DA VILA



**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 SO<sub>2</sub> during the winemaking process, with no clarification, filtration, or adjustments to the wines.

**Ribeira Sacra** means "Sacred Banks" in the *Gallego* dialect. 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. The climate is Atlantic with continental and Mediterranean influences, enabling many different grape varieties to thrive here. 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.

**Erea de Vila** is comprised of 80-120 year old vines of **Godello**, **Doña Blanca** and **Colgadeira**, planted in the Quiroga-Bibei subzone of Ribeira Sacra. After a hot and dry summer, the grapes were hand-harvested on Sept 1st, 50% were destemmed and foot-trodden, then the grapes were fermented in a new 2000L French foudre and 500L old barrels with wild yeasts and 14 days of skin maceration, then raised for 12 months in the same vessels. Bottling was in September 2018 without fining or filtration, and minimal SO<sub>2</sub> addition. This is a rich and nuanced vino blanco with lush texture, racy acidity, and notes of orchard fruits, herbs, and minerals. A perfect pairing with flaky fish, game, and poultry.