

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower *Laura Lorenzo*

Appellation *Ribeira Sacra*

Locality *Quiroga-Bibeí*

Climate *Atlantic*

Varieties *Godello, Doña Blanca,
Colgadeira*

Soil *Granite, Gneiss, Clay, Slate*

Elevation *400-700 meters*

Vine Age *80-120 years old*

Pruning *En vaso*

Farming *Practicing organic*

Production *735 bottles*

DaTerra Viticultores

Erea de Vila



Laura Lorenzo was the winemaker and viticulturist at the venerable *Dominio do Bibeí* 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 Bibeí-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 élevage, and adding only small amounts of SO₂ 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 mostly *Godello*, along with *Doña Blanca* and *Colgadeira*, planted in the *Quiroga-Bibeí* subzone of *Ribeira Sacra*. 90% percent of the grapes were destemmed; the grapes were pressed and left on the skins to rest for a short time; the wine was then fermented in old barrels with wild yeasts, then raised for 6 months in older 225 liters barrels. 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.