

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower *Laura Lorenzo*

Appellation *VdT Val do Bibei*

Locality *Manzaneda*

Climate *Atlantic*

Varieties *Palomino*

Soil *Granite, Gneiss, Clay, Slate*

Elevation *400-700 meters*

Vine Age *80-120 years old*

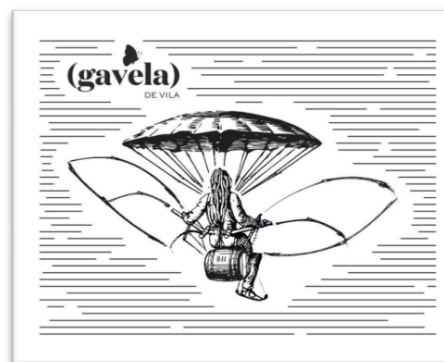
Pruning *En vaso*

Farming *Practicing organic*

Production *1,245 bottles*

DaTerra Viticultores

Gavela de Vila



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 SO₂ during the winemaking process, with no clarification, filtration, or adjustments to the wines.

Val do Bibei is part of the Quiroga-Bibei subzone of the Ribeira Sacra. The vineyards are on steep, terraced hillsides and 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.

Gavela Blanco is comprised of 100% old vine Palomino organically farmed at a variety of elevations, expositions, and soil types in the Val do Bibei. 90% of the grapes were destemmed, with the must seeing just a few hours of skin contact before pressing. The wine was fermented with wild yeast in used 225 liter French oak barrels, and then raised on the lees in the same barrels for 6 months. Tiny amounts of sulfur were added after fermentation and at bottling. The wine was not clarified, cold stabilized or filtered. This is a fresh, textured Palomino *vino blanco* to pair with fresh and fried seafood, poultry and vegetables.