

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Laura Lorenzo*

Appellation *Vdt Ribeira Sacra*

Subzones *Amandi, Val do Bibei*

Climate *Atlantic*

Varieties *Palomino, Doña Blanca,
Colgadeira, Godello*

Soil *Granite, Sandy, Loam*

Elevation *500-750 meters*

Vine Age *26-80 years*

Pruning *En Vaso*

Farming *Practicing organic*

Production *255 cases*

Daterra Viticultores

Portela do Vento Blanco 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.

Ribeira Sacra means "Sacred Banks" in Gallego, the local Galician dialect that splits the difference between Spanish and Portuguese. 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 soils are quite varied amongst the 5 subzones, with cool, granitic soil predominating, which helps to produce wines with lower alcohols that are highly aromatic and elegant in style.

Portela do Vento Blanco comes from several parcels of native white varieties primarily from the Amandi (south-facing young vines) as well as Val do Bibei (north & northeast-facing old vines) subzones. The grapes were harvested by hand in late September due to a warm and humid summer. The fruit was destemmed into used chestnut barrels and amphora for wild yeast fermentation with 5 days of skin maceration. The wine was then raised for 11 months in the same vessels and bottled without fining or filtration. This is a "mountain white" showing bright orchard fruit, savory minerality and refreshing acidity. Pair it with grilled fish and poultry, paella and good friends.