



ORIGIN

Fermoselle, Arribes del Duero, Castilla y León, Spain.

VARIETIES

Field blend of Malvasia, Verdejo, Puesta en Cruz and Palomino.

VINEYARD

From 135-year-old vines planted in ancient terraces at 600-650m in the Arribes del Duero natural park reserve that Laura farms collaboratively with owner Angel Mayor. The soils here are similar to Ribeira Sacra: granitic sandy-loam.

VINIFICATION METHOD

The grapes were destemmed and macerated on the skins for 12 days during fermentation, then aged in a mix of 1000L old chestnut barrels and 1000L clay amphoras for 12 months. Bottled without fining or filtering and with only a small sulfur addition.

PROPERTIES

Alcohol: 13%
Total Sulfur: 15mg/l



DATERRA VITICULTORES

CAMIÑO DEL LA FRONTERA BLANCO 2020

PRODUCER PROFILE

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 small plots of old vines organically in the Val do Bibei-Quiroga subzone of Ribeira Sacra, in Valdeorras, and in Arribes del Duero. 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.

VINTAGE REPORT

2020 was a very successful vintage for Laura, in Galicia and in Arribes del Duero. Most of the year was warm and dry, protecting from mildew pressure. At the end of summer, the weather turned cooler but stayed dry, which helped to maintain a good balance of acidity and sugars. Yields were down a bit, but the surviving grapes were very high quality.