



# DATERRA VITICULTORES

## PORTELA DO VENTO GODELLO 2020

### ORIGIN

A Rua, Valdeorras, Galicia, Spain.

### VARIETIES

100% Godello.

### VINEYARD

From multiple parcels of 30–40-year-old vines around A Rua, in Valdeorras. The vines are at 300-400m and planted on granitic sandy loam soils.

### VINIFICATION METHOD

The grapes were destemmed and macerated on the skins for 28 days during fermentation, then aged in 500L and 1000L old chestnut barrels for 12 months. Bottled without fining or filtering and with only a small sulfur addition.

### PROPERTIES

Alcohol: 13%  
Total Sulfur: 15mg/l



### 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 **Datterra 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 SO<sub>2</sub> 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.