



ORIGIN

Gumiel de Mercado, Ribero del Duero, Spain.

VARIETIES

80% Albillo, 20% Malvasia.

SOURCE

From organically farmed vines near Anguix and Roa in the eastern portion of Ribera del Duero, planted on sandy alluvial soils at around 800m elevation.

VINIFICATION METHOD

The grapes were harvested by hand, destemmed, and pressed with a pneumatic basket press to stainless steel vat, where the juice ferments on the skins with native yeasts for about 25 days. After fermentation, the wine is rested in stainless steel and bottled without fining, filtering, or added SO₂.



GOYO GARCÍA VIADERO

GARCÍA GEORGIEVA ALBILLO MALVASIA

PRODUCER PROFILE

Goyo Garcia Viadero's roots in Ribera Del Duero run very deep: he has been working in the area since before the establishment of the D.O., and his family has been working in viticulture for hundreds of years. His approach makes him the region's "black sheep", as he has rejected additives, new oak, and intense extraction which are characteristic of the region's wines. Instead, greatly inspired by natural winemakers like Pierre Overnoy from the Jura, Goyo began farming without chemicals and making wines in a style more like his grandparents than his neighbors. Beginning with three parcels of old vines in 2003, he has charted his own course in the increasingly industrial and commercial landscape of Ribera del Duero, embracing centenarian vineyards and traditional methods of winemaking in equal measure. Goyo's approach in the cellar is delicate. All grapes are completely destemmed by hand, pressed gently, and fermentations are slow in cold, ancient cellar. For the wines that age in barrel, Goyo employs exclusively very old, very finely grained barriques from Bordeaux. Most wines are bottle-aged for at least a year before release, and sulfur and other additives are never used. Goyo's careful process produces wines of striking sincerity and elegance that communicate a strong sense of place and simultaneously fit any definition of "natural" wine.