Grower *Goyo Garcia Viadero*

Appellation *Vdt Valle De Liebana*

Locality *Potes*

Climate *Atlantic-Mediterranean*

Varieties *Palomino*

Soil *Slate*

Elevation *500-600 meters*

Vine Age *80 years*

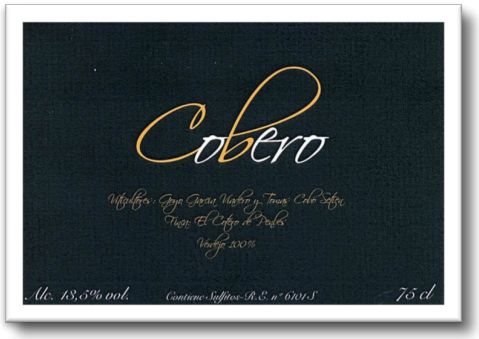
Pruning *En Vaso*

Farming *Practicing organic*

Production *1,200 bottles*

Goyo Garcia Viadero

Cobero Blanco



Goyo Garcia Viadero is a natural winemaker from the Ribera del Duero. In 2011, with the help of local viticultor Tomás Cobo, Goyo first produced wines from his mother's home region of Cantabria under the Cobero label. Goyo and Tomás organically farm old head-pruned parcels planted on steep broken slate vineyards high in the Picos de Europa mountain range, not far from where Cantabria, Castilla y León and Asturias meet. Each Cobero wine is from a single vineyard with all grapes that grow in the vineyard (red and/or white) co-fermented, as was typical in the past.

Surrounded by snow-capped mountains, the **Valle de la Bedoya** is tucked away in the southwest corner of the Picos de Europa mountain range. Possessing a uniquely warm climate for Northern Spain, this is home of some of the most rare outcroppings of old Mencía and Palomino vines.

Cobero Blanco is comprised of 100% old-vine Palomino hand-harvested, destemmed, and pressed in an old-fashioned basket press. The wine is fermented with wild yeasts in steel vat with 25 days skin contact, and then raised in the same vat on fine lees, bottled in early spring without fining or filtration. Very little SO_2 is added, if at all. The resultant wine possesses an orange hue, with aromatics of pear, chamomile, and minerals. Cobero Blanco is meant to be enjoyed with richer seafood - especially river fish - and full-flavored cheeses such as Cabrales.