

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Goyo Garcia Viadero

Appellation VdT Castilla y León

Locality Roa

Climate Continental

Varieties 100% Graciano

Soil Alluvial, Red Sand

Elevation 860 meters

Vine Age 35 years

Pruning En Vaso

Farming Practicing organic

Production 500 cases (6pk)

Goyo Garcia Viadero

Finca Cascorrales 2014

García Georgieva
"Finca Cascorrales"
100 % Graciano

Viticultores
Goyo Garcia Viadero & Diana Semora

Alc. 13,5% vol. Contiene Sulfitos. No. Autorizado P.E. n° 8189 BU.00 75 cl

Goyo Garcia Viadero, son of a prominent Ribera del Duero winemaking family, has been crafting iconoclastic naturally-made Ribera del Duero wines under his own name since 2008. With the help of his wife Diana, Goyo farms old head-pruned parcels, working them organically. The goal each year is to harvest the grapes for good acidity first, in contrast to many producers in the region who are looking for phenolic maturity above all. Each wine comes from a single vineyard with all grapes that grow in the vineyard (red and/or white) co-fermented, as was typical in the past. The results are some of the most revolutionary Ribera del Duero wines we have tasted!

Goyo's three **Ribera del Duero** vineyards are located around the town of **Roa** at the eastern end of the DO, and is known for having many old vine parcels at the highest elevations and with the best soils for quality wine production in the region. This is the only vineyard that Goyo works comprised of 100% red grapes, in this case Tinto Fino (Tempranillo).

Finca Cascorrales is a de-classified Ribera del Duero since it's 100% **Graciano**, and sits on river stones and red sand (this eastern zone of Roa is without limestone). The grapes are hand-harvested, destemmed, fermented with wild yeasts in steel vat with light extraction, and then raised 12 months in old barriques without racking. Bottling is without fining or filtration, and only a tiny addition of SO₂ at bottling, if needed. This is an extremely acid-driven, juice-laden red wine that will demand your attention. Pair it with fatty red meats, morcilla, and game dishes.