

Grower Goyo Garcia Viadero

Appellation Ribera del Duero

Locality La Aguilera

Climate Continental

Varieties 100% Graciano

Soil Red Sand with alluvial stones

Elevation 880 meters

Vine Age 40 years

Pruning En Vaso

Farming Practicing organic

Production 833 cases (6pk)

**Goyo Garcia Viadero** Finca Guijarrales 2016

> Ribera del Duero Denominación de origen

Goyo Garcia Viadero Finca Guijarrales

**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 Guijarrales** is planted entirely to **Graciano**, and sits on river stones and red sand at high elevation facing north-northwest. The grapes were hand-harvested during the first 2 weeks of October, destemmed and fermented with wild yeasts in steel vat for 10-15 days and 3 months of maceration, and then raised 12 months in old finely-grained Bordeaux barriques without racking. Bottling was without fining, filtration, or any addition of SO2. 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.