José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Goyo Garcia Viadero

Appellation Ribera del Duero

Locality Roa

Climate Continental

Varieties 90% Tinto Fino, 10% Albillo

Soil Red sand over limestone

Elevation 850-880 meters

Vine Age 80+ years

Pruning En Vaso

Farming Practicing organic

Production 500 cases (6pk)

Goyo Garcia Viadero

Finca Valdeolmos 2012



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 Valdeolmos is a vineyard made up of two closely adjacent parcels of **Tempranillo** co-planted with **Albillo**. The grapes are hand-harvested, destemmed, cofermented with wild yeasts in old foudre with light extraction, and then raised 16-18 months in very old barriques without racking. Bottling is without fining or filtration, and only a tiny addition of SO2 if needed. Finca Valdeolmos is the most vertical and aromatic of his red wines, with pronounced violet aromas, black pepper, and lovely mixture of dark and red fruits. The wine is extremely elegant on the pallet and pairs well with lamb chops or just about any elegant meat dish.