

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Goyo Garcia Viadero

Appellation Ribera del Duero

Locality Roa

Climate Continental

Varieties Tinto Fino

Soil Sandy clay

Elevation 810 meters

Vine Age 59 years

Pruning En Vaso

Farming Practicing organic

Production 333 cases (6pk)

Goyo Garcia Viadero

Finca Viñas de Arcilla 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).

Viñas de Arcilla (formerly Viñas de Anguix) is a northeast-facing vineyard planted entirely with **Tempranillo** on sandy clay soils at 810 meters elevation. The grapes are hand-harvested, destemmed, fermented with wild yeasts in old foudre with light extraction, and then raised 16-18 months in old barriques without racking. Bottling is without fining or filtration, with only a tiny addition of SO₂ if needed, and then aged another 1-2 years in bottle before release. This is the fullest and most lush of Goyo's wines with formidable structure, but still juicy, red-fruited, and quite drinkable alongside classic Castilian cuisine such as roasted lamb.