

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Goyo Garcia Viadero

Appellation Ribera del Duero

Locality Anguix

Climate Continental

Varieties Tinta de País (Tempranillo)

Soil Red sand over clay subsoil

Elevation 810 meters

Vine Age 100 years

Pruning En Vaso

Farming Practicing organic

Production 500 cases (6pk)

Goyo Garcia Viadero

Finca Viñas de Arcilla 2014



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 **Ribera del Duero** vineyards are located around the towns of **Anguix** and **Roa** toward the eastern end of the DO, which are 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**. The grapes were hand-harvested during the 2nd week of October, completely destemmed and fermented with wild yeasts in steel tank with 3 months of maceration, then raised for 3 years in very old, finely grained Bordeaux barriques without racking. Bottling was without fining, filtration, or any addition of SO₂ 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.