

Grower Goyo Garcia Viadero Appellation Ribera del Duero Locality Anguix Climate Continental Varieties 80% Albillo Mayor, 20% Malvasia Soil White sand with alluvial stones Elevation 900 meters Vine Age 100+ years Pruning En Vaso Farming Practicing organic

Production 333 cases (6pk)

**Goyo Garcia Viadero** García Georgieva Blanco 2018

García Georgieva 80% Albillo - 20% Malvasia

**Goyo Garcia Viadero** is a natural winemaker from the Ribera del Duero. In 2011, with the help of local viticultor Tomás Cobo, Goyo first produced wines from his mother's home region of Cantabria under the Cobero label. Goyo and Tomás organically farm old head-pruned parcels planted on steep broken slate vineyards high in the Picos de Europa mountain range, not far from where Cantabria, Castilla y León and Asturias meet. Each Cobero wine is from a single vineyard with all grapes that grow in the vineyard (red and/ or white) co-fermented, as was typical in the past.

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.

**García Georgieva Blanco** is made from centenarian vines of Albillo & Malvasia, handharvested, destemmed, and pressed in an old-fashioned basket press. The wine is fermented with wild yeasts in steel vat with about 25 days skin contact, and then raised in the same vat on fine lees, bottled in early spring without fining, filtration or added SO2. The resultant wine possesses a light orange hue and grippy texture, floral aromatics and yellow orchard fruit balanced with refreshing acidity. Pair it with grilled fish, paella and other white proteins.