

# 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** 108 cases (6pk)

**Goyo Garcia Viadero**

*Reserva Especial 2011*

*G.G.V.*

*"Reserva Especial"*

*Sumil del Mercado (España)*

*Alc. 13,5 % vol.*

*Contiene Sulfatos - R.E. n° 8169 B.U. 00*

*Viticultor:*

*Goyo Garcia Viadero*

*75 cl*

**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).

For his **Reserva Especial**, Goyo will select his two favorite cuvees of the vintage and make this reserva wine from one barrel of each of them. For the 2011 vintage he chose Valdeolmos and Viñas de Arcilla. The wines age in the same fashion as they do individually, but are blended before bottling, and then aged an additional 1-2 years before release. Bottling is without fining or filtration, and only a tiny addition of SO<sub>2</sub> if needed. This is a rare treat for any fan of Goyo's Ribera del Duero wines, excellent upon release yet will continue to improve with cellaring if you have the patience.