



GOYO GARCIA VIADERO

BEÂTUM TINTO

ORIGIN

Lumarelña, Valle de Liebana, Cantabria.

VARIETIES

70% Mencía, 30% Palomino.

VINEYARD

From organically farmed vines on the slopes of the Picos de Europa mountain range at 650 elevation. The soils are clay and slate and the vines are head-trained. Goyo's mother is from Cantabria, and this wine reflects her influence on Goyo.

VINIFICATION METHOD

The grapes are destemmed and cofermented on the skins in an old foudre for 3 months, then pressed with a basket press to rest in 8-10-year-old Bordeaux barriques for 18 months. Bottled without addition of SO2 and without fining or filtering.



PRODUCER PROFILE

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. Goyo's three Ribera del Duero vineyards are located around the town of Roa in the heart of the appellation, which is known for having many old vine parcels at the highest elevations and with the best soils for quality wine production in the region.