



ORIGIN

Villanueva de Gumiel, Ribera del Duero, Castilla.

VARIETIES

100% Tinta Fina (Tempranillo).

VINEYARD

From the organically farmed Los Quemados vineyard of 56-year-old vines planted on red sands with pebbles. At 960m above sea level this is one of the highest vineyards in Ribera del Duero.

VINIFICATION METHOD

The grapes are destemmed and macerate for 5-6 days in temperature controlled stainless steel. As fermentation begins, the juice is racked off the skins into old French oak barrels to ferment and complete malolactic conversion. The wine rests for 1 year in the same vessels.

Bottled without addition of SO2 and without fining or filtering.



GOYO GARCIA VIADERO

CLARETE FINCA LOS QUEMADOS

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.