



## ORIGIN

La Aguilera, Ribera del Duero, Castilla.

## VARIETIES

100% Tinto Fino (Tempranillo).

## VINEYARD

From an organically farmed vineyard on red sand with alluvial stones, planted in the 1980s. The parcel is at 880m elevation.

## VINIFICATION METHOD

The grapes are destemmed and macerate and ferment on their skins for 3 months in stainless steel tank, then rested for 6 months in tank. Bottled without addition of SO2 and without fining or filtering.



# GOYO GARCIA VIADERO

## JOVEN DE VIÑAS VIEJAS

## 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.