



GOYO GARCIA VIADERO

FINCA VALDEOLMOS

ORIGIN

Olmedillo de Roa, Ribera del Duero, Castilla.

VARIETIES

~90% Tinta Fina (Tempranillo), ~10% Albillo.

VINEYARD

From the organically farmed Valdeolmos vineyard on red sand over limestone, planted in the 1920s. Valdeolmos is made up of two small parcels of coplanted Tempranillo and Albillo at 890m elevation.

VINIFICATION METHOD

The grapes are destemmed and macerate and coferment on their skins for only 10-15 days in old foudre, then moved to 8-10-year-old French oak barriques to rest for a year. Bottled without addition of SO2 and without fining or filtering. Valdeolmos is always rested for more than a year in bottle before release.



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.