

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower Gregory Perez

Appellation Bierzo

Climate Atlantic, Continental

Varieties 80% *Godello*,
20% *Doña Blanca*

Soil Sandy Loam, Clay

Elevation 550 meters

Vine Age 20-80 years

Pruning En Vaso & Espaldera

Farming Lutte Raisonée

Production 2,300 cases

Gregory Perez

Brezo Blanco



Gregory Perez is one of the most talented winegrowers working in Bierzo today. A native of Bordeaux, Gregory came to Bierzo in the early 2000's and worked extensively in the region before starting his own project in 2007 called **Bodegas Mengoba**, where he farms 5 hectares. His goal is to express the Bierzo terroir as vividly as possible by working only with native grapes and utilizing natural winemaking methods, such as fermenting all wines with wild yeasts and working with very little sulfur during the winemaking process. The results are wines that show an uncommon sense of purity and elegance not often associated with his region. Brezo is a second label that he created for his work as a negociant.

The **Bierzo D.O.** is made up of several different terroirs spread out over several villages. There are vineyards on the lower-lying rolling hills of mostly clay, at around 500 meters elevation, and higher elevation vineyards in the north and western sides of the region that can be up to 800 meters in elevation and have more diverse soil types, such as slate, schiste, quartz, sand, and limestone. Bierzo is a transition region, moving from the cool Atlantic influence from the north and west, to the continental influence of Spain's central *meseta* to the east. The region is sheltered well from cold weather, with warmer, drier weather during the summer months, ideal for ripening grapes.

Brezo Blanco is comprised of **Godello** from small plots of mostly younger vines, average of 20 years old, from the towns of Carracedo, Valtuille, and Villafranca del Bierzo, and old vine **Doña Blanca** from the towns of Espanillo, Carracedo, and Valtuille. Doña Blanca is native to Bierzo, also called 'Balenciano.' The grapes are fermented with native yeasts in stainless-steel vats, raised on the lees for 5 months in the same vats with weekly battonage, and lightly fined and filtered before bottling.