

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Pedro Rodriguez

Appellation Ribeira Sacra

Subzone/Locality Amandi/Sober

Climate Atlantic

Varieties Godello

Soil Slate, Granite, Sand

Elevation 350-500 meters

Vine Age 50-70 years

Pruning Espaldera

Farming Practicing organic

Production 250 cases

Guímaro

Blanco 2016



The young and ambitious **Pedro Rodriguez** descends from a long line of *colleiros* working in the Amandi area, Ribeira Sacra's most prime subzone with south facing vineyards planted on slate just above the river Sil. His parents Manolo and Carmen still work the vineyards daily alongside him. The family also maintains a small finca of mixed agriculture, raising chickens, rabbits, pigs, and cultivating a sizable vegetable patch. The culmination of the family's agrarian traditions manifested with the establishment of their *adega* in 1991. They named their winery after Pedro's grandfather, who's nickname "Guímaro" means rebel in their local dialect.

Ribeira Sacra means "Sacred Banks" in Gallego, the local Galician dialect that splits the difference between Spanish and Portuguese. The Romans came to this green, northwest corner of Iberia some 2,000 years ago and were the first to terrace the slopes and plant vines in Ribeira Sacra. Historically, the most famous Galician wines come from the Amandi area, the area that runs along the river Sil with the steepest south facing vineyards, planted on predominately slate and schiste soils.

Guímaro Blanco is made from multiple plots of 50-70 year old **Godello** vines grown on these steep slopes. The grapes are hand-harvested in small bins, cold fermented with native yeasts in steel vat without malolactic fermentation occurring. The wine is raised on the lees for 6 months in vat, fined with egg white, but not filtered. This fresh, lively and aromatic vino blanco wonderful paired with any seafood dish.