

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Pedro Rodriguez

Appellation Ribeira Sacra

Subzone/Locality Amandi/Sober

Climate Atlantic

Varieties Mencía

Soil Slate, Granite

Elevation 400-500 meters

Vine Age 70 years

Pruning Espaldera

Farming Practicing organic

Production 100 cases (6pk)

Guímaro

Finca Pombeiras 2015



The young and ambitious **Pedro Rodriguez** descends from a long line of *colleiteiros* 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.

Finca Pombeiras is a single 0.45 hectare south-facing plot of old **Mencía** vines. The grapes are hand-harvested, foot-trodden with 100% whole cluster, and fermented in open-top foudre with a long maceration. The wine is raised for 8-10 months in used 500 liter French oak barrels, and bottled without fining or filtration. This is the *adega's* only cuvée fermented entirely with whole clusters, and is markedly more umami, savory, and earthy in comparison to the other single vineyard cuvées.