

LA PERDIDA

2022 Vintage Guide

Nacho Gonzalez is unlike any other winegrower in Valdeorras. A biologist by training, he turned to winemaking when he inherited vineyard named "O Trancado" from his grandmother in 2012. Since then, he has sought out old vineyards to recuperate and made low-intervention wines without sulfur that express the soil, the climate, the soul, and the history of the Galician Mountains.

2022 was a complicated vintage in Valdeorras. Intense spring rains led to a ripening season of moderate temperatures and high humidity. Mildew pressures were exceptionally high, and Nacho uses no chemicals in his vines - instead responding to fungal attacks with biodynamic and mycological treatments. He lost roughly 70% of his grapes in 2022, and he characterized the harvest as very sad.

The good news is that he loves the wines - and we do, too! All of the '22s show high acidity and bright fruit character. It's perhaps the best vintage for immediate drinking that Nacho's ever made.



Malas Uvas 2022

100% Palomino from old vines throughout the vineyards that Nacho works in Valdeorras. These ancient, low-yielding Palomino vines are hand-harvested separately from the rest of the vines and destemmed, wild yeast fermented in used barrel with about one week of skin maceration, then raised over winter on the lees in amphora for 5 months and bottled without fining, filtration or added SO₂.

O Pando 2022

100% Godello from a collection of adjacent parcels of old, low yielding vines in the Viña do O Pando vineyard. The grapes are hand-harvested and destemmed and ferment for about one week with their skins in open-top neutral fermenters before pressing into amphora to rest for 4 months. The finished wine is bottled without fining, filtration or added SO₂.

O Pando Orange 2022

A special, small production wine made from a selection of the Godello grapes used for O Pando that are left on the skins for a further 6 months in amphora without stirring, then bottled without fining, filtration or added SO₂.

Proscrito 2022

~90% Palomino and ~10% Garnacha Tintorera from various parcels of ancient, low yielding vines in Larouco that Nacho has been renting since 2014. The grapes are hand-harvested, destemmed, and coferment with the skins for 5 days in open-top neutral fermenters, then pressed to used barrels of Chestnut and French Oak to rest before being bottled without fining, filtration or added SO₂.

O Trancado 2022

80% Garnacha Tintorera and 20% Mencía from an old vineyard of the same name which Nacho inherited from his grandmother and recuperated. These ancient vines yield less than 1kg of fruit per plant. The grapes are hand-harvested and destemmed, fermented with their skins in open-top neutral fermenters for about two weeks without temperature control. As fermentation proceeds, Nacho gradually removes the skins until just the must remains about half-way through. The wine is then pressed to used barrels to rest before being bottled without fining, filtration or added SO₂.





A Mallada 2022

80% Garnacha Tintorera and 20% Sumoll from three adjacent parcels of ancient, low-yielding vines on granitic soils near Seadur in Valdeorras. The grapes are hand-harvested and destemmed, fermented with their skins in open-top plastic fermenters for about two weeks without temperature control. As fermentation proceeds, Nacho gradually removes the skins until just the must remains about half-way through. The wine is then pressed to old barrels of Chestnut and French Oak to rest before being bottled without fining, filtration or added SO₂.

Meu 2022

A field blend of Garnacha Tintorera, Godello, Doña Blanca, Mencía and other varieties from an ancient vineyard that Nacho is currently rehabilitating. The wine is made in tribute to Nacho's close friends and collaborators ("Meu" means mine in Gallego). The grapes are hand-harvested and destemmed, fermented with their skins in open-top plastic fermenters for about two weeks without temperature control. As fermentation proceeds, Nacho gradually removes the skins until just the must remains about half-way through. The wine is then pressed to used barrels to rest before being bottled without fining, filtration or added SO₂.

A Seara 2022

A field blend of 85% red (Mouraton, Mencia, Garnacha Tintorera) and 15% white grapes (Godello, Palomino, Dona Blanca) from the Val do Bibei in Ribeira Sacra, an area that shares many traits with his home area of Larouco. The grapes are harvested together and cofermented. Like his other red wines, the grapes are hand-harvested, de-stemmed, and fermented with their skins in open-top plastic fermenters for about two weeks without temperature control. As fermentation proceeds, Nacho gradually removes the skins until just the must remains about half-way through. Fermentation completed, the wine is pressed to used barrels to rest before being bottled without fining, filtration or added SO₂.

O Poulo 2022

98% Garnacha Tintorera and 2% Palomino from an old vineyard on clay soils in Larouco that Nacho has been renting since 2014, with ancient, low-yielding vines. The vineyard (Viña do O Poulo) is on clay soils. The grapes are hand-harvested and destemmed, fermented with their skins in open-top plastic fermenters for about a week without temperature control. As fermentation proceeds, Nacho gradually removes the skins until just the must remains about half-way through. Fermentation completed, the wine is pressed to used barrels to rest before being bottled without fining, filtration or added SO₂.