



LA PERDIDA

O PANDO

ORIGIN

Larouco, Valdeorras, Galicia, Spain.

VARIETIES

100% Godello.

VINEYARD

From organically farmed old vines in the *Vinya O Pando* vineyard that Nacho treats with biodynamic and mycological preparations. The vines are low-yielding and the soils are granite and clay.

VINIFICATION METHOD

The grapes are harvested by hand and destemmed, then fermented with native yeasts in used barrel with roughly 5 days of maceration on the skins, then pressed into old amphora to finish fermenting and rest over the winter on the lees. The wine was bottled in the spring without fining, filtering, or added SO₂.



PRODUCER PROFILE

One might call the wines of **La Perdida** "Island Wines." The winemaker, **Nacho Gonzalez**, would call them that. As far as we know, Nacho is a winemaker unlike any other in this region of the world. A biologist by training, he turned to winemaking when his grandmother bestowed upon him a vineyard site named "O Trancado." Nacho brought it back to life from total neglect, through good farming practices and a desire to save the old vines rather than rip them up and replant.

Nacho actively seeks out vineyards that are isolated and remote, hence the term "island wines." Up the hillsides, away from other farms and down winding roads, he finds old, abandoned vineyards and works to bring them back to health using innovative organic, biodynamic, and mycological treatments. Despite being one of the oldest and most storied DOs in Galicia, Valdeorras has become a new destination for large wineries looking for flat land to commercially grow Godello. Nacho often feels at odds with the region, believing that they are ruining the land and its history of grape growing. He works naturally in his tiny cellar in the town of Larouco Producing only around 300 cases of natural wine without additives annually, a number he is happy with, as it allows him to remain in touch with both his vineyards and his wines.