



LA PERDIDA

O TRANCADO

ORIGIN

Larouco, Valdeorras, Galicia, Spain.

VARIETIES

Roughly 80% Garnacha Tintorera and 20% Mencía. This proportion changes depending on the vintage.

VINEYARD

From organically farmed old vines around Larouco that Nacho inherited from his grandmother and treats with biodynamic and mycological preparations. The vines are old and have very low yields and the soils are mainly granitic.

VINIFICATION METHOD

The grapes are harvested by hand and destemmed, then fermented with the skins in neutral fermenters for roughly 2 weeks. During this time, Nacho gradually removes the skins from the must by hand, until only the must remains about halfway through. The wine is then moved to used chestnut and French oak barrels to rest over the winter. The wine was bottled 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.