

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower Diego Losada

Appellation Bierzo

Locality Priaranza del Bierzo

Climate Continental-Atlantic

Varieties Mencía

Soil Slate & Clay

Elevation 650 meters

Vine Age 70-90 years

Pruning En Vaso

Farming Organic

Production 5,953 bottles

La Senda

1984



Diego Losada is a Bierzo native who, after working at a couple bigger wineries, struck out on his own with his project **La Senda** (meaning “the path” or “the way”) in 2013. He works organically with just over 5 hectares of 60+ year old vineyards at elevations of over 600 feet, about 15 parcels in total. He looks for bush vine vineyards that are not easily accessible by road and planted on either clay-calcareous or slate soils since they are less likely to be exposed to chemical treatments. He aggressively green harvests to attain yields of 1.5 kg/vine. In the winery, Diego works with a mix of unlined concrete vats and older oak & chestnut casks and foudre with no pumps, battonage or SO₂ additions, producing some of the most revolutionary Bierzo wines that we have encountered.

The **Bierzo** appellation is at the northwest corner of Castilla y León, bordering Galicia. The rolling hills are full of abandoned gold, iron and magnesium mines from the centuries past. Diego feels that these trace minerals in the soils of the vineyards give the wines added personality, and the surrounding orchards and underlying grasses, nettles and horsebane provide the natural balance he seeks.

For the **1984** cuvée, he sources from 3 old-vine vineyards in the hills of Priaranza del Bierzo, in the southwest part of the appellation. These 100% **Mencía** parcels are harvested by hand, the grapes are partially destemmed, macerated for 7-8 days in 3 large oak casks. The wine is then transferred to small French oak barrels to finish primary and malolactic fermentation, then age for 8 months. The finished wine is bottled without fining, filtration only minimal added SO₂. This is amazingly fresh and engaging Bierzo, showing crushed cherries, orange zest, and scrub brush garrigue with mouthwatering acidity. Pair this lively red with anything char-grilled over wood fire or roasted on a spit.