

Grower Diego Losada

Appellation Bierzo

Locality Ponferrada

Climate Continental-Atlantic

Varieties 90% Alicante Bouschet,

10% Mencía

Soil Clay with traces of iron

Elevation 600+ meters

Vine Age 100+ years

Pruning En Vaso

Farming Organic

Production 867 bottles

La Senda

La Barbacana



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

La Barbacana comes from a single namesake vineyard located in the western mountains of Bierzo. The grapes are hand-harvested, with 1/3 left whole cluster, 1/3 destemmed and crushed, and 1/3 destemmed and crushed but the stems are included in primary fermentation. Wild yeast fermentation starts in a large chestnut vat for 5-7 days with daily battonage, but no pumping over. The juice is racked off of the skins and stems before primary fermentation is finished, the grapes are pressed, and it goes into 650L chestnut barrel. The alcoholic and malolactic fermentations continue, and then the wine rests for 11 months, before being bottled without fining, filtration, or added SO₂. The result is a wine with extraordinary purity, depth, and complexity with ample acidity, grip, and length. Perfect to pair with grilled lamb chops and the organ meat preparations typical to Bierzo.