

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** *Diego Losada*

**Appellation** *Bierzo*

**Locality** *Hervededo*

**Climate** *Continental-Atlantic*

**Varieties** *Mencía*

**Soil** *Clay-calcareous with Slate & Quartz*

**Elevation** *555 meters*

**Vine Age** *70-90 years old*

**Pruning** *En Vaso*

**Farming** *Organic*

**Production** *105 cases*

**La Senda**

*El Aqueronte 2017*



**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 SO<sub>2</sub> 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.

**El Aqueronte** comes from a single namesake vineyard of 100% **Mencía**. The vineyard is full of life, with a huge diversity of flora that grows between the vines. 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 the primary fermentation. Fermentation is initiated with wild yeasts in used chestnut vat for 3-4 days with daily battonage, but no pumping over. The juice is taken off of the skins and stems before primary fermentation is finished and the grapes are pressed. The alcoholic and malolactic fermentations continue in used chestnut barrels where the wine rests for 11 months, before being bottled without fining, filtration, or added SO<sub>2</sub>. El Aqueronte is the most aromatic of Diego’s wines, showing a woven complexity of red fruits, florals, spice, and minerals. A supreme expression of Mencía and Bierzo *terruño*. Perfect to pair with grilled meats dusted with pimentón.