

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower Diego Losada

Appellation Bierzo

Locality Hervededo

Climate Continental-Atlantic

Varieties 50% Godello, 30% Doña Blanca, 10% Palomino, 10% Malvasia etc

Soil Clay-calcareous

Elevation 600 meters

Vine Age 60-90 years old

Pruning En Vaso

Farming Organic

Production 382 bottles (2016)

La Senda

In A Gadda Da Vida



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 horse bane provide the natural balance he seeks.

In A Gadda Da Vida is the only white wine made by La Senda. It is an expression of 60 to 90-year-old small vineyard parcels situated amongst woods and wild nature located around the town of Hervededo, on the eastern side of Bierzo. The wine is a blend of Godello, Doña Blanca, Palomino, Malvasia and a “mystery grape” that Diego has yet to identify. The wine is fermented in old open-top French oak barrels and sees 10 days of skin contact, then racked to neutral French oak barrels for 8 months of raising before being bottled without fining, filtration or added SO₂. This is an electrically charged *vino blanco*, bursting with orchard fruit, zippy acid and lingering minerality. Pair it with anything from the sea or white meats fresh off the grill.