

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** *Diego Losada*

**Appellation** *Bierzo*

**Locality** *Ponferrada*

**Climate** *Continental-Atlantic*

**Varieties** *Alicante Bouschet*

**Soil** *Slate, quartz, iron*

**Elevation** *650 meters*

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

**Pruning** *En Vaso*

**Farming** *Organic*

**Production** *77 cases*

**La Senda**

*La Barbacana 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

**La Barbacana** comes from a namesake vineyard of **Alicante Bouschet** (aka Garnacha Tintorera), situated in front of a 13<sup>th</sup> century castle and above an old mine where the Romans excavated slate, iron, gold, and other minerals, on the western edge of Bierzo where the region intersects with Galicia. 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 in used chestnut vat. The juice is racked off before fermentation is finished and the solids are pressed, and the wine goes into a used 650L chestnut barrel where it ages for 11 months, before being bottled without fining, filtration, or added SO<sub>2</sub>. The result is a wine with extraordinary purity, depth, and complexity with ample acidity, grip, and length. Perfect to pair with grilled lamb chops or the organ meat preparations typical to Bierzo.