

ORIGIN

Priaranza del Bierzo, Bierzo, Galicia.

VARIETIES

100% Mencía.

VINEYARD

3 organically farmed old-vine vineyards in Priaranza del Bierzo, in the southwest of the appellation. The vines are 80-95 years old, planted on clay-calcareous soils at 600 meters elevation, among the highest vineyards in Bierzo.

VINIFICATION METHOD

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 aged for 8 months. The finished wine is bottled without fining, filtration and only a small addition of SO₂.

PROPERTIES

20mg/L SO₂ added at bottling (from 2022)



PRODUCER PROFILE

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. In the winery, Diego works with a mix of unlined concrete vats and older oak & chestnut casks and foudre with no pumps or SO₂ additions. 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 centuries past.