

## ORIGIN

Hervededo, Bierzo, Galicia

## VARIETIES

Malvasía

## VINEYARD

From a single organically farmed 80-95 year-old vineyard named “El Cemetario” in the hills surrounding the village of Hervededo at 550-600m elevation. The soil is clay-calcareous with trace minerals of quartz, slate and iron.

## VINIFICATION METHOD

The grapes were hand-harvested the second week of September, destemmed and skin macerated and fermented for 30 days in used chestnut barrels. The wine was then racked into used Slavonian oak barriques for malolactic fermentation and aging on fine lees for 24 months. The finished wine was bottled without fining or filtration, and only a small addition of SO<sub>2</sub> (about 20ppm in total).



## 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 and minimal SO<sub>2</sub> additions only when needed. 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.